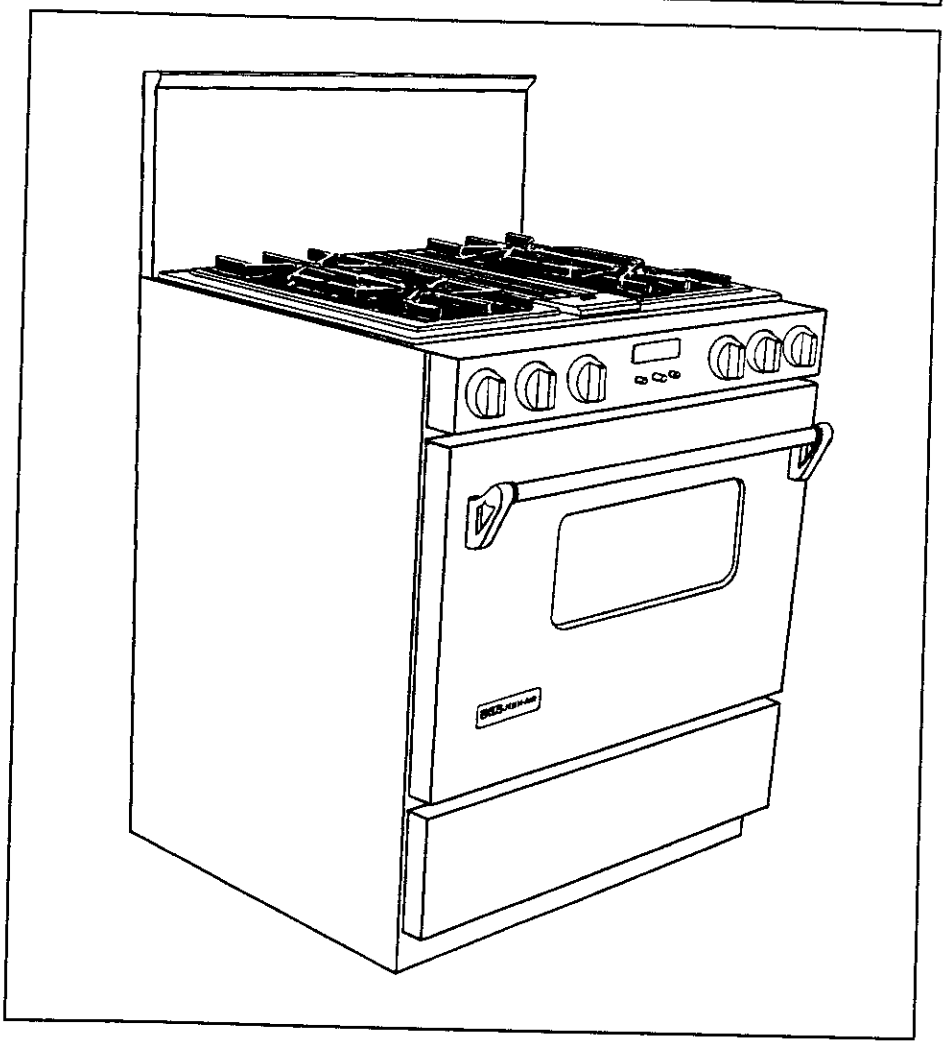
JENN-AIR®

Use and Care Manual

Gas-Electric Grill-Range

Model SVD8310S



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

- **WHAT TO DO IF YOU SMELL GAS**

  - **Do not try to light any appliance.**

  - **Do not touch any electrical switch; do not use any phone in your building.**

  - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**

  - **If you cannot reach your gas supplier, call the fire department.**

  - **Extinguish any open flame.**

- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

- SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE -

About Your Jenn-Air Range

Congratulations on your choice of a Jenn-Air range. The indoor grilling of meats, fish or fowl is one of the most attractive and succulent methods of preparing these foods.

Your Jenn-Air self-cleaning oven combines the best of two cooking methods, convection and conventional baking or roasting.

The Jenn-Air convection oven is actually a conventional oven that circulates heated air within the oven. As both bake and broil heating elements cycle on and off with the thermostat, a fan keeps the heated air circulating around the food. The constantly recirculating heated air in the convection oven strips away the layer of cooler air that surrounds the food. Consequently, many foods cook more quickly. Evenly distributed heat makes multiple rack cooking possible. Convection roasted meats retain their natural flavor and juiciness with less shrinkage than conventional roasting.

In addition to the many exclusive benefits of convection cooking, your oven is also a fine full featured bake and broil oven. You can cook your "old favorite" recipes as you have in the past. The conventional bake oven also gives you the flexibility of preparing various foods when convection cooking may not be as beneficial, as when cooking foods in covered casseroles or clay pots. The broil element is convenient for top browning and oven broiling of foods. The time bake feature can be used with either the convection or bake oven.

Before you begin cooking with your new range, please take a few minutes to read and become familiar with the instructions in this book. On the following pages you will find a wealth of information regarding all aspects of using your new range. By following the instructions carefully, you will be able to fully enjoy and properly maintain your range and achieve excellent results with the food you prepare.

Should you have any questions about using your Jenn-Air range, write to us. Be sure to provide the model number.

Jenn-Air Customer Assistance
c/o Maytag Customer Service
P.O. Box 2370
Cleveland, TN 37320-2370

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SAFETY PRECAUTIONS

Read before operating your range

All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room. This warning is based on safety considerations.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. **Loose-fitting or hanging garments** should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
6. Do not store combustible materials, gasoline or other flammable vapors and liquid near range. This also applies to aerosol sprays and aerosol spray cans.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth.
9. Select cookware large enough to properly contain food and avoid boilovers or spillovers. This will save on cleaning and prevent hazardous accumulations of food, since heavy splattering or spillovers left on a cooktop **can** ignite. Pan size is especially important in deep fat frying.
10. Never leave cooktop unattended at **Hi** heat settings. Boilover causes smoking and greasy spillovers that may ignite.
11. TYPE OF COOKWARE - Avoid pans that are unstable and easily tipped. In choosing pans, look for easily-grasped handles that will stay cool. Pans that are too heavy when filled with food can also be a hazard. If pan handles twist and cannot be tightened, discard the pan.

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12. HANDLES - Always turn pan handles to the side or back of the cooktop - not out into the room where they are easily hit. COOKWARE HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE BURNERS to minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware.
13. **CAUTION** - Do not store items of interest to children in cabinets above range-children climbing on the range to reach items could be seriously injured.
14. Do not touch grill and surface burner areas or perimeter trim around cooktop or interior surfaces of oven. During and after use, these areas may be hot enough to cause burns. Avoid contact with these areas by clothing or other flammable materials until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns - among these surfaces are the upper door frame and door, oven vent opening and surfaces near the opening, and the top edge of the control panel.
15. Keep all controls **"OFF"** when unit is not in use.
16. Keep oven vent ducts unobstructed. The oven is vented under the air grille.
17. GREASE - Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the cooktop or in the vents. Wipe up spillovers immediately.
18. If the range is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a FIRE HAZARD.
19. Do not use aluminum foil to line aeration tray or burner basin. Restriction of normal air flow may result in unsafe operation.
20. Do not use cookware on the grill section of this appliance.
21. Before servicing your appliance, disconnect power to the range at the main fuse or circuit breaker panel and at the electrical receptacle.
22. Always allow hot pans to cool in a safe place out of the reach of small children.
23. A faint gas odor may indicate a gas leak. If a gas odor is detected, shut off the gas supply to the range. Call your installer or local gas company to have the possible leak checked. **Never use a match or other flame to locate a gas leak.**

24. Glazed cookware - only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
25. Avoid placing the range in a main "traffic path" or in an isolated location with no counter space nearby. Visualize the oven in use before selecting a location. Remember that open oven doors may block a passageway and create a hazard.
26. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
27. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
28. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
29. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
30. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
31. Clean only parts listed in this manual and use procedures recommended.
32. **CAUTION:** BEFORE SELF-CLEANING THE OVEN, REMOVE FOOD, BROILER PAN AND OTHER UTENSILS.
33. Listen for fan. A fan noise should be heard during the broil and cleaning cycles. If not, call a serviceman before self-cleaning again.
34. Always remove soiled broiler pan from the broiler compartment after cooking for **grease left in the pan may become hot enough to ignite.**
35. Do not use oven for storage space.
36. Do not allow aluminum foil to contact heating element.
37. **WARNING:** To reduce the risk of tipping the appliance, the appliance must be secured by properly installed anti-tip devices. To check if devices are installed properly, remove the access panel and verify that the anti-tip devices are engaged.

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38. PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
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40. Flame size should be adjusted so it does not extend beyond the edge of the cookware. This instruction is based on safety consideration.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the range is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including Carbon Monoxide. Additionally, users are also hereby warned that the burning of gas can result in low - level exposure to some of the listed substances, including benzene, formaldhyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can be minimized by properly venting the range to the outdoors.

- SAVE THESE INSTRUCTIONS -

How A Surface Burner Works

When the control knob is turned **ON**, gas enters the mixer tube and mixes with air. This air and gas mixture flows to the burner head and is lighted by a spark from the solid state igniter.

A properly adjusted burner with clean ports will light within a few seconds. The cone-shaped flame will be clear blue in color with a clearly defined inner cone. There should be no trace of yellow in the flame. A yellow flame indicates an improper mixture of air and gas. The air shutter needs to be adjusted to correct the air/gas mixture.

The infinite surface controls provide flexibility in setting selection.

Note: The grill can be replaced with an optional surface burner module, Model AG202.

How to Operate in the Event of a Power Failure

Surface Burners

In case of prolonged power failure, you can manually light the surface burner by holding a lighted match near the burner ports and slowly turning the control knob counterclockwise (after depressing) until the gas ignites. The fan will not operate so smoke and condensation can gather.

Grill

IN CASE OF POWER FAILURE OR IF THE DOWNDRAFT FAN IS INOPERABLE, DO NOT USE GRILL. VENTILATION SYSTEM WILL NOT OPERATE.

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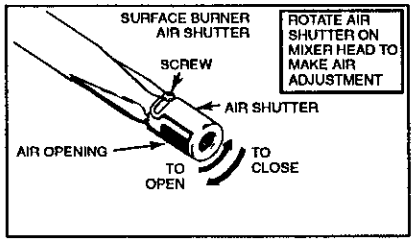
Air Shutter Adjustment

To adjust surface burner air shutters

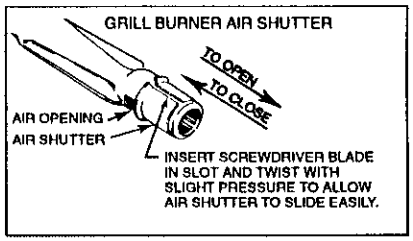
Loosen fastening screw with a phillips screw driver and rotate air shutter to increase or decrease the size of the air opening. As the shutter is turned observe change in flame appearance. Adjustment is satisfactory when a clearly defined, even blue flame results at the **Hi** flame setting. After adjustment, tighten screw.



To adjust grill burner air shutters

The left hand air shutter controls the rear half of the grill burner. The right hand shutter controls the front half.

Slide air shutter backward or forward to increase or decrease the size of the air opening. Air shutters fit snugly on the grill burner, so a screwdriver blade may be required to make this adjustment. Observe change in flame appearance as the air shutter is moved. Adjustment is satisfactory when a clearly defined, even blue flame results at the **Hi** flame setting. The snug fit of the air shutter assures it will remain positioned correctly.


GRILL BURNER AIR SHUTTER
TO OPEN
TO CLOSE
AIR OPENING
AIR SHUTTER
INSERT SCREWDRIVER BLADE IN SLOT AND TWIST WITH SLIGHT PRESSURE TO ALLOW AIR SHUTTER TO SLIDE EASILY.

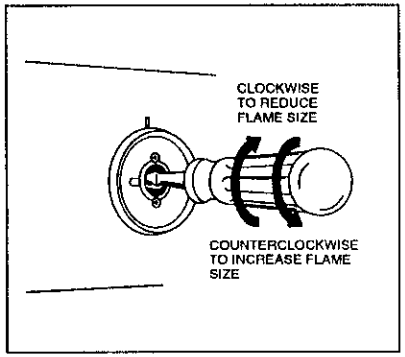
On any burner, closing the air shutter too far will cause the flame to become soft and yellow tipped. Opening the air shutter too wide will cause the flame to blow away from the burner ports. Proper adjustment will produce a sharp, clearly defined even, blue flame.

Lo Flame Adjustment

This appliance has been shipped from the factory with **Lo** and **Med** flame settings adjusted for use with natural gas and average installations. There is a wide variety of conditions caused by altitude and gas mixtures controlled by utility companies, which will vary and affect the gas flame and performance. Adjustments should be made at time of installation. If conditions change, follow the procedures outlined to adjust the **Lo** setting.

To adjust the Lo setting

1. Light burner and set control knob for low flame.
2. Remove control knob from valve stem. **CAUTION:** Never use a metal blade to pry knob off.
3. Insert a slender, thin-blade screwdriver into the recess at center of valve stem and engage blade with slot in adjusting screw.
4. Turn center stem adjusting screw slightly to set flame size. **Note:** Turn clockwise to reduce or counterclockwise to increase flame size.
5. Replace control knob when adjustment is completed.



Proper adjustment will produce a stable, steady blue flame of minimum size. The final adjustment should be checked by turning knob from **Hi** to **Lo** several times without extinguishing the flame.

This adjustment, at the **Lo** setting, will automatically provide the proper flame size at the **Med** setting.

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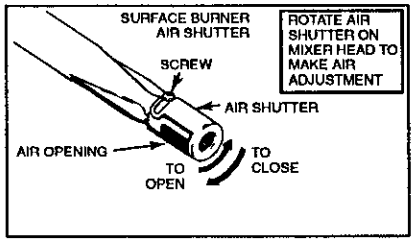

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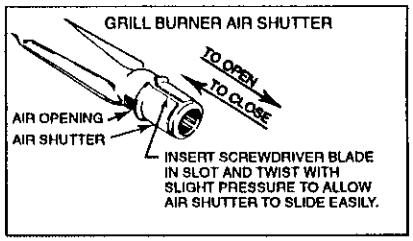
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To adjust the Lo setting

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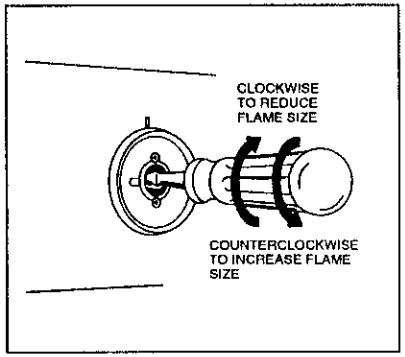
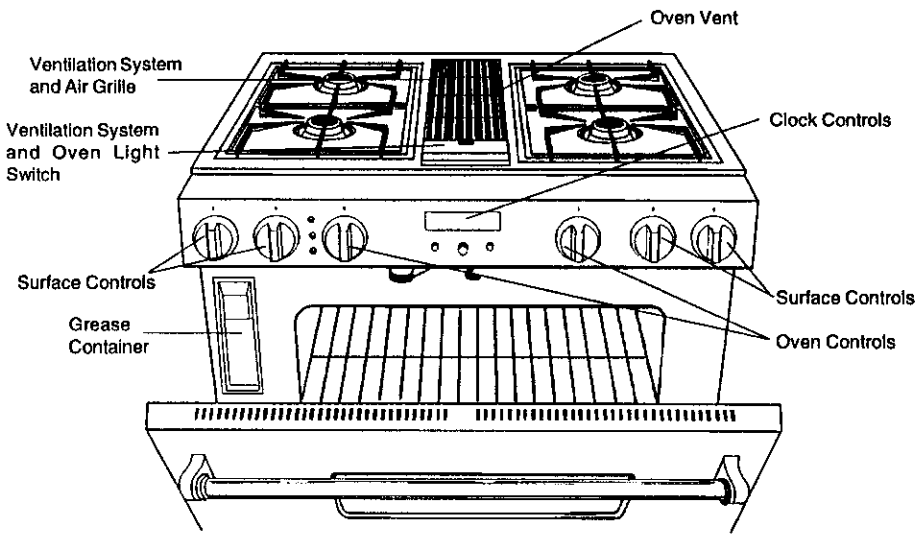
2. Remove control knob from valve stem. **CAUTION:** Never use a metal blade to pry knob off.
3. Insert a slender, thin-blade screwdriver into the recess at center of valve stem and engage blade with slot in adjusting screw.
4. Turn center stem adjusting screw slightly to set flame size. **Note:** Turn clockwise to reduce or counterclockwise to increase flame size.
5. Replace control knob when adjustment is completed.



Proper adjustment will produce a stable, steady blue flame of minimum size. The final adjustment should be checked by turning knob from **Hi** to **Lo** several times without extinguishing the flame.

This adjustment, at the **Lo** setting, will automatically provide the proper flame size at the **Med** setting.

Range Components



Ventilation System and Oven Light Switch

- Use to turn on ventilation system or oven light manually. (See page 13.)

Surface Controls

- Use to provide flexibility in setting selection when using the cooktop surface burners or grill burner. (See p. 14.)

Clock Controls and Minute Timer

- Features time of day, Minute Timer, and oven clock controls. (See pp. 24-25.)

Grease Container

- Collects grease when grilling or using griddle or spillovers when using surface burner accessory. (See p. 21.)

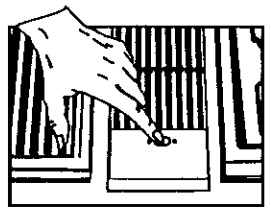
NOTE: For information on oven controls, see page 22.

Ventilation System

The built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop, grill and grill accessories.

Regular use of this system will insure a more comfortable and less humid kitchen which is free of heavy cooking odors and fumes that normally create a frequent need for cleaning and redecorating.

Using the Ventilation System



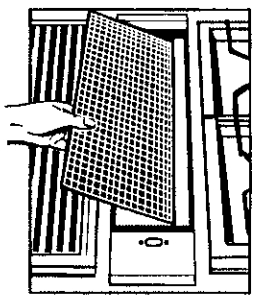
- To operate the ventilation system manually, push the three position VENTILATION AND OVEN LIGHT SWITCH located in front of the air grille toward the fan symbol. To turn the fan off, push the switch to the middle position. If the switch is pushed toward the light symbol, the oven light will be turned on.
- The ventilation system will operate *automatically* when the grill burner is in use.
- The ventilation system can be used to remove strong odors from the kitchen as when chopping onions near the air grille.

Cleaning the Ventilation System

Air Grille

The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. It may be cleaned in the dishwasher. **Note:** The oven vent is located under the air grille. When using or cleaning the oven, hot and moist air may be noticed in this area. Be careful not to spill anything into this vent.

Filter



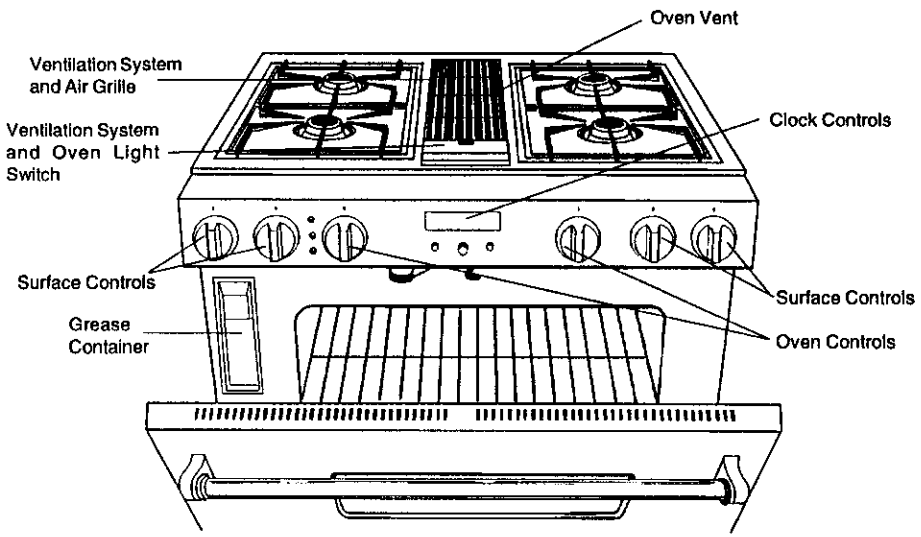
Turn off ventilation system before removing. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and liquid dishwashing detergent or in the dishwasher.

Important: Filter should always be placed at an angle. As you face the front of the range, the top of the filter should rest against the left side of the vent opening and the bottom of the filter should rest against the right side of the ventilation chamber at the bottom. DO NOT OPERATE SYSTEM WITHOUT FILTER.

Ventilation Chamber

This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. It may be cleaned with paper towel, damp cloth, or sponge and mild household detergent or cleanser.

Range Components



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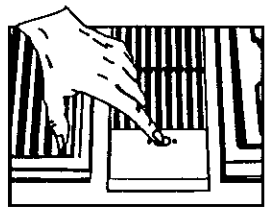

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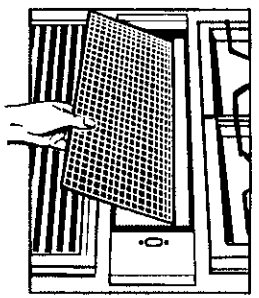

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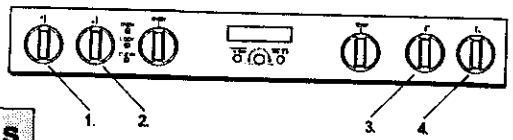
Surface Controls

To Set Controls

- Since the controls are a push-turn type, they must be pushed down before turning. To set (from the **OFF** position), push in on control knob and immediately turn counterclockwise to the **Lite** position until burner ignites. After ignition, turn knob clockwise to desired setting.
- Igniter will continue to spark until knob is turned clockwise back to or past **Hi** position on knob.



Control Locations

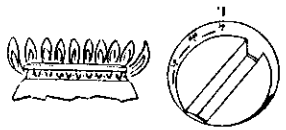
1. Left rear surface burner or grill
2. Left front surface burner or grill
3. Right rear surface burner
4. Right front surface burner

Note: When using an AG202 surface burner assembly with control locations #1 and #2, the control knob may be turned to a position lower than the **Lo** setting. (The **Lo** setting is set for the grill burner.)

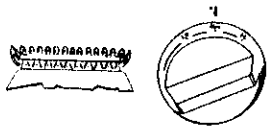
Suggested Control Settings for Surface Burners

The size and type of cookware and the amount and type of food being cooked will influence the setting needed for best results. The setting indicated should serve as a guide while you become familiar with your cooktop.

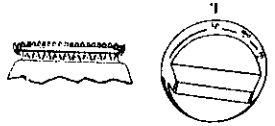
Use the **Hi** flame setting to quickly bring foods to a boil or to begin a cooking operation. Then reduce to a lower setting to continue cooking. *Never leave food unattended over a **Hi** flame setting.*



Med setting is used to continue a cooking operation. Food will not cook any faster when a higher flame setting is used than that needed to maintain a gentle boil. Remember, water boils at the same temperature whether boiling gently or vigorously.



Use **Lo** setting to keep food at serving temperatures without further cooking. You may find that some cooking may take place if the cookware is covered.



Cookware

To achieve optimum cooking performance, use cookpots with flat bottoms, tight fitting covers, and sized for the surface burner.

Size of Cookware

Flame size should be adjusted so it does not extend beyond the edge of the cookware. This instruction is based on safety considerations. Adjusting the size of the flame to fit the size of the cookware also helps to save fuel.

Important: Leave a minimum of 1½" between side of cookpot and surrounding surfaces, such as countertop backsplash or side walls, to allow heat to escape to avoid possible damage to these areas.

Cookware Materials

- Aluminum cookware heats evenly and quickly. A slightly larger flame size can be used. The flame can be adjusted so it comes to the edge of the cookware. However, the flame should NEVER be adjusted so that it extends beyond the bottom of the cookware.
- Stainless steel cookware with copper or aluminum cores heat evenly and fairly quickly. The flame size should be adjusted to extend only halfway between center and edge of the cookware bottom for best results.
- Cast iron cookware heats slowly.
- Check manufacturer's recommendations before using porcelain on steel, porcelain on cast iron, glass, glass-ceramic, earthenware, or other glazed cookpots.

Covered Cookware

If the cookware is covered, less fuel will be needed. Therefore, a lower flame size can be used.

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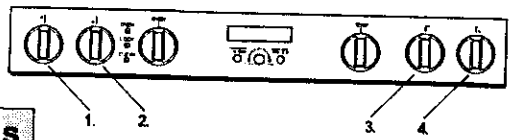

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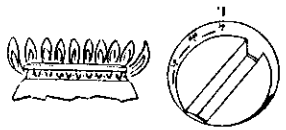

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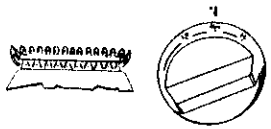

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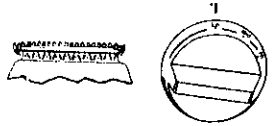

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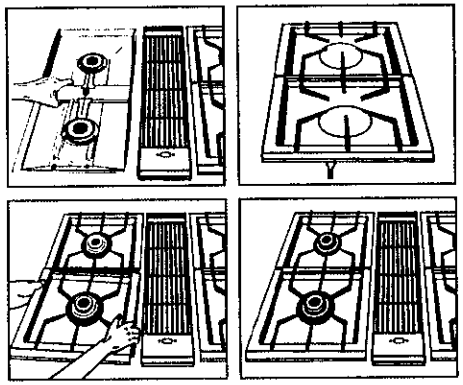
Surface Burner Module

Installation



To Install Burner Module

1. Be sure control knobs are turned **Off**.
2. If the grill burner and grill grates are in place, remove before installing a surface burner module. Clean burner basin of any grease accumulation. (See page 21 for cleaning recommendations.)
3. Position the burner assembly with the mixer tube openings toward the orifices. Slide the burner assembly toward the orifices until opening for igniter is over the igniter. Lower into place until side openings are resting on the burner supports and igniter is centered between the two flash tubes.
4. Install the aeration tray by inserting the prong at the end of the pan into the opening in the end of the burner basin. Lower the opposite end into the range top. **Note:** Before first use, read the Surface Burner Grates Care instructions found on page 45.

To remove Burner Module

1. Control knobs should be in the **Off** position and the rangetop should be cool.
2. Remove the aeration tray by lifting up the front end on the right side (back end on the left side) until the top clears the opening of the rangetop by about 5 inches
3. Hold aeration tray by the sides and slide away to remove the prong from the opening and clear the surface burners.
4. Lift up on the sides of the surface burner assembly bracket about 2 inches. Slide away from the orifices.
5. A storage tray, Model AG350, is available and can be used for storing a surface burner module.

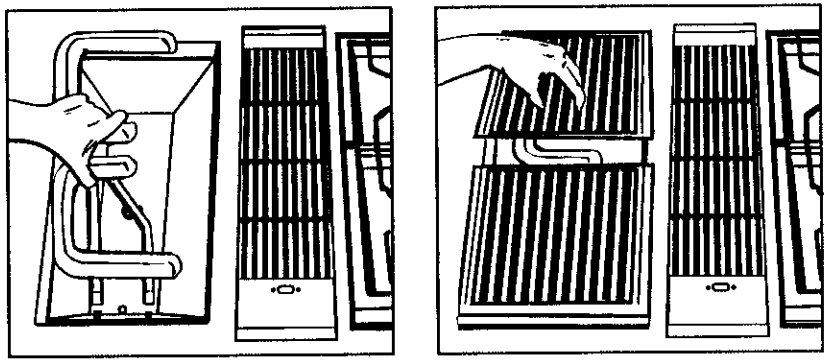
NOTE: Optional surface burner assembly, Model AG202, can replace the grill burner assembly. Model AG202 air shutters have been adjusted for compatibility on the left side.

NOTE: Do not disassemble the surface burner assembly.

Grilling

Installation

The grill consists of two black grill grates, and a grill burner. Only install the grill on the left side of your range.



To Install Grill Module

1. Before installing grill components, be certain control knobs are in the **Off** position.
2. Position the grill burner with mixer tube openings towards the orifices. Slide the burner towards the orifices until the ignitor is in between front and rear grill sections. Lower into place until side openings are resting on the burner support pins.
3. Place the grill grates on the top of the rangetop.

NOTE: Before using the grill for the first time, heat the E-ven Heat™ grill burner to remove the protective shipping coating. Heat the grill on **HI** for 10 minutes and use the vent system to remove any additional smoke during cooling.

To Remove Grill Module

1. Remove grill components once they are cool. Be sure control knobs are in the **Off** position.
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Surface Burner Module

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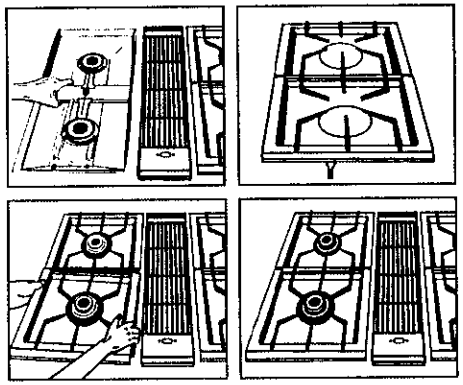

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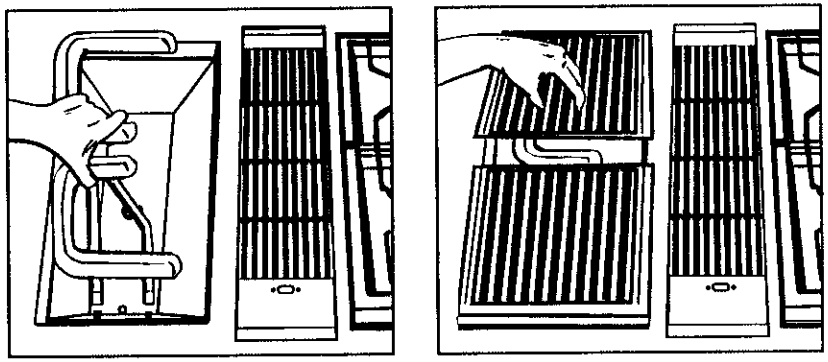

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2. Remove grill grates.
3. Remove grill burner.

Using the Grill

- Before the first use, wash your new grill grates in hot soapy water, rinse and dry. Then "season" the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping again with another paper towel. This procedure should be repeated when either: a) cleaning in the dishwasher since the detergent may remove seasoning, or b) anytime a sugar-based marinade (for example, barbecue sauce) is going to be used.

- Preheat the grill on **HI** for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices.

- *Use nonmetallic spatulas or utensils to prevent damaging the Excalibur® nonstick grill grate finish.*

- *Excessive amounts of fat should be trimmed from meats.* Only a normal amount is necessary to produce the smoke needed for that smoked, "outdoor" flavor. Excessive fat can create cleaning and flare-up problems.

- *Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on the grill grates.* Excessive flare-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.

- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

Should excess grease cause sustained flare-up

1. Turn on FAN manually.
2. Immediately turn grill control knobs to **Off** position.
3. Remove meat from grill.

IMPORTANT

- Do not use aluminum foil inside the grill area.
- Do not use charcoal or wood chips in the grill area.
- Do not allow burner basin to become overloaded with grease. *Clean after each use.*
- Do not cover grates completely with meat. Leave air space between each steak, etc. to allow proper ventilation as well as prevent flare-ups.

Grill Guide

Preheat grill on **Hi**, 5 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (½ - ¾")			
Rare	HI	6 to 10 minutes	Turn after 3 to 5 minutes.
Medium	HI	10 to 16 minutes	Turn after 5 to 8 minutes.
Well	HI	12 to 24 minutes	Turn after 6 to 12 minutes.
Steak (1 - 1¼")			
Rate	HI	14 to 24 minutes	Turn after 7 to 12 minutes.
Medium	HI	18 to 30 minutes	Turn after 9 to 15 minutes.
Well	HI	24 to 34 minutes	Turn after 12 to 17 minutes.
Hamburgers (½ - 5/8")	Med	20 to 25 minutes	Turn after half the time.
Pork Chops	Med	20 to 30 minutes	Turn occasionally.
Fully-cooked Smoked Pork Chops	Med	10 to 15 minutes	Turn once. Glaze if desired.
Ham Slices	Med	15 to 20 minutes	Turn after half the time.
Pork Ribs	Med	50 to 65 minutes	Turn occasionally. Brush with barbecue sauce during last 15 minutes.
Fully-cooked sausages			
Hot Dogs, Brats,	HI	8 to 12 minutes	Turn once.
Polish	HI	13 to 16 minutes	Turn occasionally.
Fresh Sausage			
Links	Med	15 to 25 minutes	Turn occasionally.
Patties (3" - diameter)	Med	15 to 20 minutes	Turn after half the time.
Italian Sausage	Med	25 to 30 minutes	Pierce casing with a fork. Turn once.
Chicken			
Pieces: Bone-in	Med	45 to 60 minutes	Turn occasionally.
Boneless Breasts	Med	25 to 35 minutes	Turn occasionally.
Wings	Med	25 to 35 minutes	Turn occasionally.
Cornish Hen (halved)	Med	35 to 45 minutes	Turn occasionally.
Fish			
Small, Whole (1")	Med	15 to 20 minutes	Brush with butter. Turn after half the time.
Salmon Steaks (1")	Med	20 to 25 minutes	Brush with butter. Turn after half the time.
Fillets (½") (with skin on)	Med	10 to 15 minutes	Start skin side down. Brush with butter. Turn after half the time.
Shrimp (skewered-uncooked)	Med	10 to 20 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread	Med	4 to 6 minutes	Turn after half the time.
Hot Dog Buns, Hamburger Buns	Med	1 to 2 minutes	Turn after half the time.

Using the Grill

- Before the first use, wash your new grill grates in hot soapy water, rinse and dry. Then "season" the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping again with another paper towel. This procedure should be repeated when either: a) cleaning in the dishwasher since the detergent may remove seasoning, or b) anytime a sugar-based marinade (for example, barbecue sauce) is going to be used.

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- *Excessive amounts of fat should be trimmed from meats.* Only a normal amount is necessary to produce the smoke needed for that smoked, "outdoor" flavor. Excessive fat can create cleaning and flare-up problems.

- *Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on the grill grates.* Excessive flare-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.

- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

Should excess grease cause sustained flare-up

1. Turn on FAN manually.
2. Immediately turn grill control knobs to **Off** position.
3. Remove meat from grill.

IMPORTANT

- Do not use aluminum foil inside the grill area.
- Do not use charcoal or wood chips in the grill area.
- Do not allow burner basin to become overloaded with grease. *Clean after each use.*
- Do not cover grates completely with meat. Leave air space between each steak, etc. to allow proper ventilation as well as prevent flare-ups.

Grill Guide

Preheat grill on **Hi**, 5 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (½ - ¾")			
Rare	HI	6 to 10 minutes	Turn after 3 to 5 minutes.
Medium	HI	10 to 16 minutes	Turn after 5 to 8 minutes.
Well	HI	12 to 24 minutes	Turn after 6 to 12 minutes.
Steak (1 - 1¼")			
Rate	HI	14 to 24 minutes	Turn after 7 to 12 minutes.
Medium	HI	18 to 30 minutes	Turn after 9 to 15 minutes.
Well	HI	24 to 34 minutes	Turn after 12 to 17 minutes.
Hamburgers (½ - 5/8")	Med	20 to 25 minutes	Turn after half the time.
Pork Chops	Med	20 to 30 minutes	Turn occasionally.
Fully-cooked Smoked Pork Chops	Med	10 to 15 minutes	Turn once. Glaze if desired.
Ham Slices	Med	15 to 20 minutes	Turn after half the time.
Pork Ribs	Med	50 to 65 minutes	Turn occasionally. Brush with barbecue sauce during last 15 minutes.
Fully-cooked sausages			
Hot Dogs, Brats,	HI	8 to 12 minutes	Turn once.
Polish	HI	13 to 16 minutes	Turn occasionally.
Fresh Sausage			
Links	Med	15 to 25 minutes	Turn occasionally.
Patties (3" - diameter)	Med	15 to 20 minutes	Turn after half the time.
Italian Sausage	Med	25 to 30 minutes	Pierce casing with a fork. Turn once.
Chicken			
Pieces: Bone-in	Med	45 to 60 minutes	Turn occasionally.
Boneless Breasts	Med	25 to 35 minutes	Turn occasionally.
Wings	Med	25 to 35 minutes	Turn occasionally.
Cornish Hen (halved)	Med	35 to 45 minutes	Turn occasionally.
Fish			
Small, Whole (1")	Med	15 to 20 minutes	Brush with butter. Turn after half the time.
Salmon Steaks (1")	Med	20 to 25 minutes	Brush with butter. Turn after half the time.
Fillets (½") (with skin on)	Med	10 to 15 minutes	Start skin side down. Brush with butter. Turn after half the time.
Shrimp (skewered-uncooked)	Med	10 to 20 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread	Med	4 to 6 minutes	Turn after half the time.
Hot Dog Buns, Hamburger Buns	Med	1 to 2 minutes	Turn after half the time.

Grilling Tips

With your grill and accessories, literally any food you've considered "at its best" when prepared outdoors can now be prepared indoors with less fuss and great flavor.

The following suggestions are good rules to follow and will increase your enjoyment of the equipment.

- Be sure to follow directions on page 18 for using the grill.
- Suggested cooking times and control settings are approximate due to variations in meats. Experience will quickly indicate cooking times as well as which settings work best.
- For best results, buy top grade meat. Meat that is at least ¾ inch will grill better than thinner cuts.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Plus, anytime a sugar-based marinade (for example barbecue sauce) is going to be used, the grates should be "seasoned" prior to preheating. (See p. 18.)
- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.
- To help retain meat juices, salt after cooking is completed.

Cleaning the Grill

Be sure the grill is cool and controls are **Off**.

Grill Burner

The grill burner should be cleaned after each use. It can be cleaned with a soapy S.O.S. pad or in the dishwasher. Rinse and dry thoroughly before using again. For heavy soil, burner should be cleaned first with a soapy S.O.S. pad, rinsed and dried. Then it can be cleaned in a self-clean oven for 2 hours.

NOTE: Check to be sure all ports are open. To open clogged ports, insert a toothpick directly into each port.

Grill Grates

These are made from cast aluminum and are coated with the Excalibur® nonstick finish.

- After the grill grates have cooled, wipe off grates with a paper towel. Wash cool grates (DO NOT IMMERSE HOT GRILL GRATES IN WATER) with soap or detergent in hot water in the sink or wash them in the dishwasher. Be sure to remove all food residue before cooking on the grill grates again.
- Remove stubborn spots with a plastic mesh puff or pad. For best results, use only those cleaning products which state they are recommended for use when cleaning **nonstick surfaces**.
- If grates were washed in the dishwasher, season with oil prior to grilling.
- *Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor charcoal grills.* These will remove the finish as well as scratch the grates. *Do not clean in self-cleaning oven or use oven cleaners on the grates.*

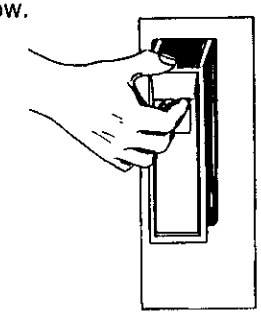
Porcelain Basin Pan

This area is located under the grill. This pan should be cleaned after each use of the grill.

- To remove light soil, clean with soapy water or spray with cleansers such as Fantastik or 409. For easier cleanup: a) spray with a household cleanser; b) cover with paper towels; c) add small amount of water to keep the paper towels moist; d) cover and wait 15 minutes; and e) wipe clean.
- To remove moderate soil, scrub with Comet, Bon Ami, a soft scrub cleanser or plastic scrubber.
- To remove stubborn soil, spray with an oven cleaner such as Easy-Off; let soak overnight, wipe clean, rinse and dry.

Grease Container

This container collects grease and other liquids created while grilling or using some of the accessories or spillovers while using the surface burner accessory. Empty when grease is noticeable through container window.



- Check the container periodically to prevent grease from spilling over. If this should happen, the grease will flow over the front of the container thus alerting you to empty the container. The container is made from polypropylene and can be washed in hot, soapy water. A few tablespoons of dishwashing liquid and water added to a clean container will make it easier to empty when full. It may be washed in the dishwasher.

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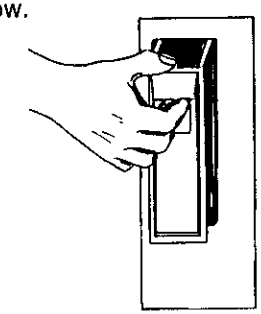

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Oven Operation

Oven Controls (pictured on p. 12)

Ventilation System and Oven Light Switch

- The oven light automatically comes on whenever the oven door is opened. When the door is closed, the oven light may be turned on by pushing the three position switch toward the light symbol. To turn oven light off, push switch to the middle position. Light cannot be turned on during the self-cleaning process. If the switch is pushed toward the fan symbol, the ventilation system will be turned on.

OVEN Knob

- This knob controls the oven operation. To operate the oven, turn to desired setting and turn TEMP knob to desired setting.

The settings are:

Off	The oven will not operate when knob is on this setting. Keep knob on this position when oven is not in use.
Bake	Use for conventional baking or roasting. (See pp. 28-29, 33-34.)
Time Bake	Use with clock controls for automatically starting and stopping oven when baking or roasting. (See pp. 26-27.)
Convect	Use for convection baking or roasting. (See pp. 29-35.)
Time Conv	Use with clock controls for automatically starting and stopping oven when baking or roasting in the convection oven. (See pp. 26-27.)
Broil	Use for top browning or oven broiling of foods. (See pp. 36-37.)
Clean	Use for self-cleaning process. (See pp. 38-43.)

Door Lock Lever

- Use to lock oven for self-cleaning process. (Can only be locked when temperature knob is on **Clean** setting.)

OVEN Indicator Light

- Indicates when oven is turned to an operating position other than the **Clean** setting. Light will glow until the desired temperature is reached. It will cycle on and off as this temperature is maintained during cooking.

CLEAN Indicator Light

- Indicates when all controls have been properly set for the self-cleaning process. Light will remain on during the entire cleaning process and until the timer has advanced through the set cleaning time.

LOCK Indicator Light

- Will glow after the oven door has been locked and after the oven temperature is over 550°F. *Door cannot be opened until oven temperature drops below 550°F and the LOCK indicator light goes off.*

TEMP Knob

- Use to set oven temperature. Be sure the indicator line is in line with the exact temperature desired. This knob is used with all oven operation settings noted on the OVEN knob.

Setting Controls

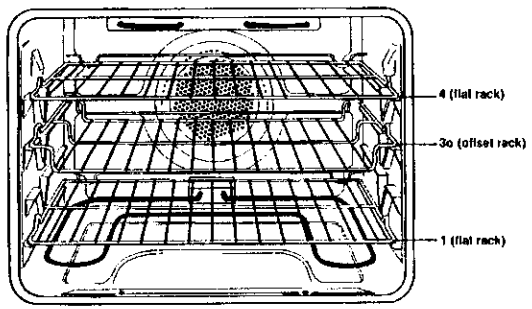
1. Locate oven racks on proper rack positions.
2. Turn TEMP Knob to desired temperature.
3. Turn OVEN Knob to **Bake** or **Convect** setting. When the OVEN indicator light cycles off, the oven is preheated to the selected temperature. Place the food in the oven. The OVEN indicator light will cycle on and off throughout the baking process. *Preheat only when necessary.* Refer to baking and roasting sections as to when preheating is recommended.
4. After baking, turn both TEMP and OVEN knobs to **Off** position.

Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. For many food items, excellent results can be achieved *when using one of several different rack positions.* Refer to baking and roasting sections for recommendations for specific foods.

Different Racks

Two flat racks and one offset rack are packaged with your oven. The use of the offset rack is denoted in the list below and the charts as an "o" after the rack number.



Rack Uses

Rack Position #4o (offset rack on #4):
Most broiling.

Rack Position #3:
Most baked goods on cookie sheets, cakes (sheet and layer).

Rack Position #3o (offset rack on #3):
Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

Rack Position #2:
Roasting small cuts of meat, cakes (tube, bundt or layer) frozen fruit pie, pie shell, large casseroles.

Rack Position #2o (offset rack on #2):
Roasting small cuts of meat, loaves of bread, angel food cake.

Rack Position #1:
Large cuts of meat and large poultry, angel food cake, loaves of bread, custard pie, dessert souffle.

Multiple Rack Cooking:
Two racks, use #2o and #4. Three racks, use #1, #3o, and #4.

Oven Operation

Oven Controls (pictured on p. 12)

Ventilation System and Oven Light Switch

- The oven light automatically comes on whenever the oven door is opened. When the door is closed, the oven light may be turned on by pushing the three position switch toward the light symbol. To turn oven light off, push switch to the middle position. Light cannot be turned on during the self-cleaning process. If the switch is pushed toward the fan symbol, the ventilation system will be turned on.

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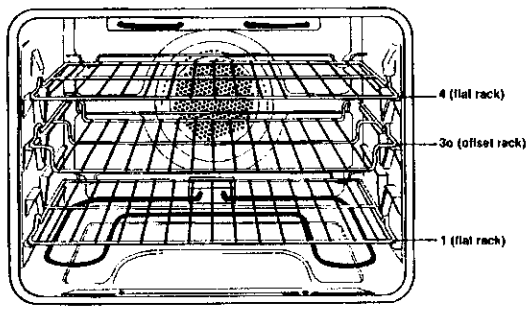

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Rack Position #3:
Most baked goods on cookie sheets, cakes (sheet and layer).

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Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

Rack Position #2:
Roasting small cuts of meat, cakes (tube, bundt or layer) frozen fruit pie, pie shell, large casseroles.

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Roasting small cuts of meat, loaves of bread, angel food cake.

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Large cuts of meat and large poultry, angel food cake, loaves of bread, custard pie, dessert souffle.

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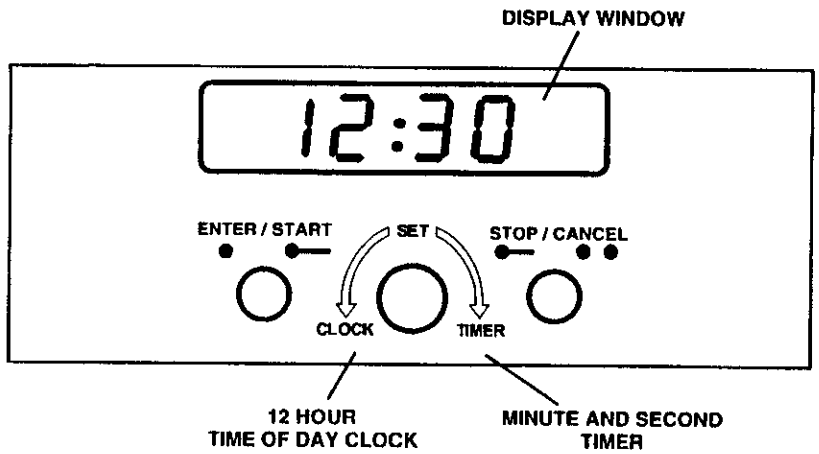
Clock Controls

Time of Day Clock



Important: The clock is a 12 hour clock. When oven is first supplied power or power is interrupted, the Display will show "00:00".

To set time of day on clock

1. Turn **SET** dial counterclockwise until the word TIME appears in the Display Window. Then, turn the **SET** dial in either direction until the correct time appears in window.

2. Push **ENTER** button.

IMPORTANT

- **To change time of day set on clock:** Repeat above sequence.
- **To check time of day when timer is in use:** Push **ENTER** button. Time of day will be displayed briefly, then the Display will return to timer function.

Minute Timer

Important: This interval timer can be used to remind you when a period, up to 99 minutes and 00 seconds, expires. It can be used independently of any other oven activity and can be set while another oven function is operating. *The timer does not control the oven.*

To set Minute Timer

1. Turn **SET** dial clockwise until desired number of minutes and seconds appear in the Display Window.

   Example: Turn the dial to 5 for 5 seconds or to 5:00 for 5 minutes.

5 SECONDS

5 MINUTES

DISPLAY

   Important: *This is the only function where time entered is in minutes and seconds.* Minutes are to the left of colon and seconds to right of colon.

2. Push **ENTER** button.

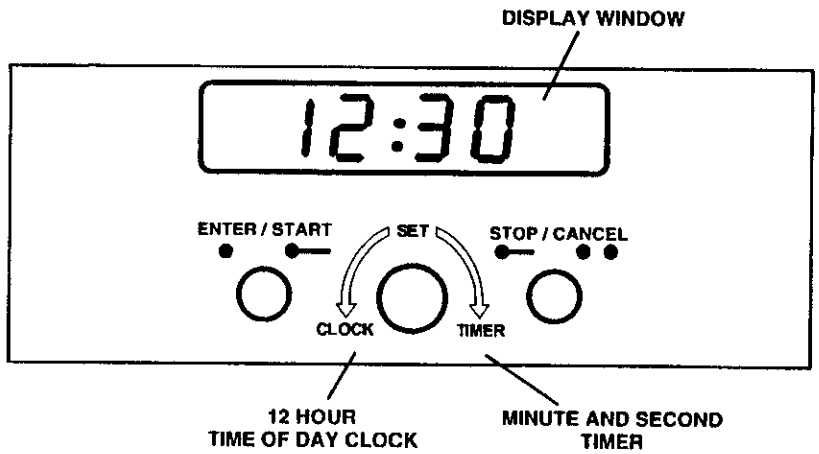
   The Indicator Word TIMER will remain in Display Window during countdown. Countdown will have display precedence over anything else programmed, such as Time Bake. At end of time set, the Indicator Word TIMER will blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the **CANCEL** button is pushed *once*. After **CANCEL** button is pushed, Display will return to time of day or whatever is programmed on control panel.

To cancel Minute Timer

Push **CANCEL** button *once*. Pushing **CANCEL** button twice will cancel *all* programming (time bake or self-clean).

Clock Controls

Time of Day Clock



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Push **CANCEL** button *once*. Pushing **CANCEL** button twice will cancel *all* programming (time bake or self-clean).

Clock-Controlled Baking or Roasting

To set oven to start immediately and shut off automatically

1. Turn OVEN Knob to **Time Bake** or **Time Conv.**
2. Turn TEMP Knob to desired temperature.
3. Hold in **STOP TIME** button until the Indicator Words STOP TIME appear in Display Window.
4. Turn **SET** dial to time you want food to stop cooking.
   Example: If time of day is 1 o'clock and the roast needs to cook for 3 hours, the stop time would be 4 o'clock.

TIME OF DAY

STOP TIME

DISPLAY

5. Push **ENTER** button to enter stop time.
   The Indicator Word AUTO will appear in the Display and oven will start heating. The OVEN indicator light will glow until the desired temperature is reached.
   When stop time is reached, the oven shuts off and the Indicator Word AUTO will begin to blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the **CANCEL** button is pushed twice.

To set oven to start at future time and shut off automatically

1. Turn OVEN Knob to **Time Bake** or **Time Conv.**
2. Turn TEMP Knob to desired temperature.
3. Hold in **START TIME** button until the Indicator Words START TIME appear in the Display.
4. Turn **SET** dial to time you wish food to start cooking.
   Example: If time of day is 11:30 and the roast needs to start cooking at 1 o'clock, turn dial until numbers 1:00 appear in the Display.

TIME OF DAY

START TIME

DISPLAY

5. Push **ENTER** button to enter start time.
   The Indicator Words STOP TIME will appear in the Display as a reminder to set STOP TIME.
6. Turn **SET** dial to time you want food to stop cooking.
   Example: If start time is 1 o'clock and the roast needs to cook for 3 hours, the stop time would be 4 o'clock.

START TIME

STOP TIME

DISPLAY

7. Push **ENTER** button to enter stop time.
   The Indicator Word AUTO will blink in the Display. When start time is reached, the Indicator Word AUTO will remain in Display. The OVEN indicator light will glow until the desired temperature is reached. When stop time is reached, the oven shuts off and the Indicator Word AUTO will begin to blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the **CANCEL** button is pushed twice.

To check START TIME *before* cooking begins

Hold in **START TIME** button until the words START TIME appear in the Display. The start time will be displayed briefly, then Display will return to time of day.

To change START TIME *before* cooking begins

1. Hold in **START TIME** button until the words START TIME appear in the Display.
2. Turn **SET** dial to desired time.
3. Push **ENTER** button *twice* to enter new start time and stop time previously programmed.

To check STOP TIME

Hold in **STOP TIME** button until the words STOP TIME appear in the Display. The stop time will be displayed briefly, then Display will return to on-going program.

To change STOP TIME

1. Hold in **STOP TIME** button until the words STOP TIME appear in the Display.
2. Turn **SET** dial to desired time.
3. Push **ENTER** button to enter stop time.

To Cancel function programmed

Push **CANCEL** button twice to cancel function, during programmed time or after time has expired.

IMPORTANT

- After clock-controlled baking, turn OVEN and TEMP knobs to **Off** position.
- Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the signal has sounded.
- If more than 7 seconds elapses between holding in **START TIME** button or **STOP TIME** button and turning the **SET** dial, the Display will automatically return to on-going program.
- If more than 1 minute elapses between turning **SET** dial to a new time and entering new START TIME *and* STOP TIME, the entire program will be cancelled and Display will return to time of day clock.

Clock-Controlled Baking or Roasting

To set oven to start immediately and shut off automatically

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2. Turn TEMP Knob to desired temperature.
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   Example: If time of day is 1 o'clock and the roast needs to cook for 3 hours, the stop time would be 4 o'clock.

TIME OF DAY

STOP TIME

DISPLAY

5. Push **ENTER** button to enter stop time.
   The Indicator Word AUTO will appear in the Display and oven will start heating. The OVEN indicator light will glow until the desired temperature is reached.
   When stop time is reached, the oven shuts off and the Indicator Word AUTO will begin to blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the **CANCEL** button is pushed twice.

To set oven to start at future time and shut off automatically

1. Turn OVEN Knob to **Time Bake** or **Time Conv.**
2. Turn TEMP Knob to desired temperature.
3. Hold in **START TIME** button until the Indicator Words START TIME appear in the Display.
4. Turn **SET** dial to time you wish food to start cooking.
   Example: If time of day is 11:30 and the roast needs to start cooking at 1 o'clock, turn dial until numbers 1:00 appear in the Display.

TIME OF DAY

START TIME

DISPLAY

5. Push **ENTER** button to enter start time.
   The Indicator Words STOP TIME will appear in the Display as a reminder to set STOP TIME.
6. Turn **SET** dial to time you want food to stop cooking.
   Example: If start time is 1 o'clock and the roast needs to cook for 3 hours, the stop time would be 4 o'clock.

START TIME

STOP TIME

DISPLAY

7. Push **ENTER** button to enter stop time.
   The Indicator Word AUTO will blink in the Display. When start time is reached, the Indicator Word AUTO will remain in Display. The OVEN indicator light will glow until the desired temperature is reached. When stop time is reached, the oven shuts off and the Indicator Word AUTO will begin to blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the **CANCEL** button is pushed twice.

To check START TIME *before* cooking begins

Hold in **START TIME** button until the words START TIME appear in the Display. The start time will be displayed briefly, then Display will return to time of day.

To change START TIME *before* cooking begins

1. Hold in **START TIME** button until the words START TIME appear in the Display.
2. Turn **SET** dial to desired time.
3. Push **ENTER** button *twice* to enter new start time and stop time previously programmed.

To check STOP TIME

Hold in **STOP TIME** button until the words STOP TIME appear in the Display. The stop time will be displayed briefly, then Display will return to on-going program.

To change STOP TIME

1. Hold in **STOP TIME** button until the words STOP TIME appear in the Display.
2. Turn **SET** dial to desired time.
3. Push **ENTER** button to enter stop time.

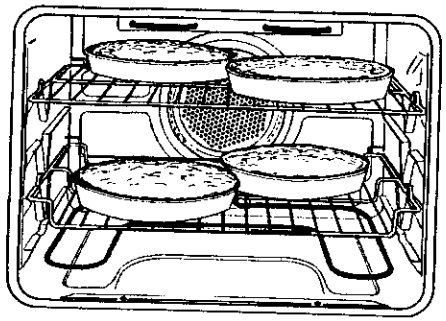
To Cancel function programmed

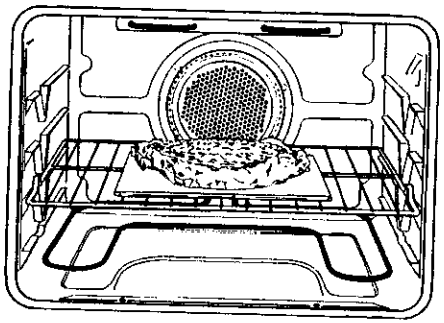
Push **CANCEL** button twice to cancel function, during programmed time or after time has expired.

IMPORTANT

- After clock-controlled baking, turn OVEN and TEMP knobs to **Off** position.
- Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the signal has sounded.
- If more than 7 seconds elapses between holding in **START TIME** button or **STOP TIME** button and turning the **SET** dial, the Display will automatically return to on-going program.
- If more than 1 minute elapses between turning **SET** dial to a new time and entering new START TIME *and* STOP TIME, the entire program will be cancelled and Display will return to time of day clock.

Baking





General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 5 to 9 minutes; place food in oven after OVEN indicator light cycles off.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 23 and in various charts.
- Allow about I to I½ inches of space between the oven side walls and pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another unless shielding is intended. (See above.)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 2 or be removed to a dull or glass pan.

Baking Chart

For Conventional Baking use the **Bake** Setting.

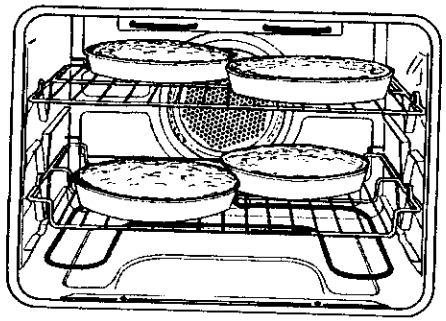
Product and Type	Pan Size	Rack* Position	Convect		Conventional Bake	
			Temp. (°F) Preheated***	Time**	Temp. (°F) Preheated	Time**
CAKE						
Yellow - 2 layers	9"	2, 3o or 3	325°	23-28	350°	28-33
White - 2 layers	9"	2, 3o or 3	325°	22-30	350°	25-30
Chocolate 2 layers	9"	2, 3o or 3	325°	25-30	350°	30-35
Bundt	tube	2	325°	38-45	350°	38-50
Angel Food	tube	1, 2o or 2	350°	30-35	375°	30-40
Pound Cake	9x5 loaf	2	300°	50-65	325°	55-70
Cupcakes	2 pans	3o	325°	15-20	350°	15-25
Sheet Cake	9x13"	3	325°	28-31	350°	32-35
PIES						
Two Crust						
Fruit, fresh	9"	3o	375°-400°	45-60	400°-425°	45-60
Fruit, frozen	9"	2	375°-400°	40-65	400°-425°	40-65
One Crust						
Custard, fresh	9"	1	325°	40-50	350°	40-50
Cream/Meringue	9"	3o	375°	8-12	400°	8-12
Pie Shell	9"	2	400°-425°	8-12	425°-450°	8-12
COOKIES						
Chocolate Chip		3o or 3	325°-350°	8-12	350°-375°	8-12
Peanut Butter		3o or 3	325°-350°	8-12	350°-375°	8-12
Sugar		3o or 3	325°-350°	8-12	350°-375°	8-12
Brownies	9x9"	3o	325°	30-35	350°	33-38
BREADS, YEAST						
Loaf	loaf	1 or 2o	350°	20-25	375°	20-30
Rolls		3o	375°	10-15	375°-400°	10-20
BREADS, QUICK						
Loaf, Nut, Fruit	loaf	1, 2o or 2	325°-350°	40-60	350°-375°	50-70
Gingerbread	9x9"	3o	325°	25-30	350°	25-35
Cornbread	8x8"	3o	375°-400°	15-30	400°-450°	15-30
Cornbread Muffins		3o	375°	10-15	400°	10-20
Biscuits		3o or 3	375°-400°	8-12	400°-425°	8-12
Muffins		3o	375°	10-15	400°	15-20

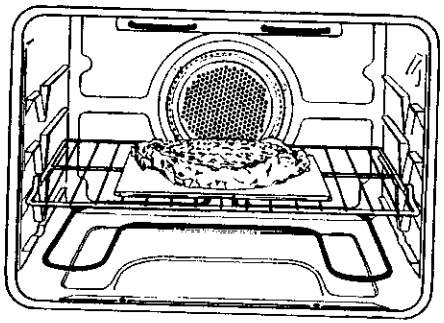
* An o after a rack number implies that the offset rack should be used.

** The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

*** The Convect temperature is 25°F lower than recommended on package mix or recipe.

Baking





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Bundt	tube	2	325°	38-45	350°	38-50
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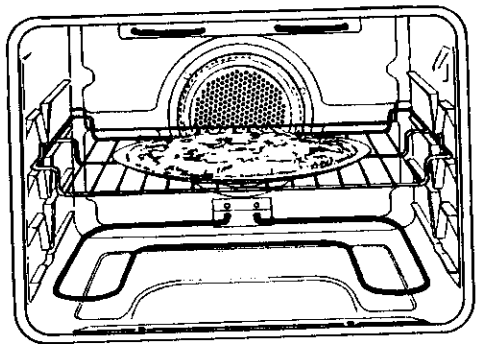
Causes of Cake Failure

Problem	Possible Cause
Cake Falls	Oven not hot enough Insufficient baking Opening oven door during baking Too much or too little leavening, liquid or sugar
Peaks in center or cracks on top	Oven too hot at start of baking or overbaking Pan size too small Too little or too much flour or leavening Overmixing
Flat Cake	Pan too large Overmixing or undermixing Too much or too little liquid Old or too little baking powder
Uneven cakes	Range not level Batter uneven Cake pans too close to oven walls or each other
Sticks to pan	Cake cooled in pan too long Pan not greased and floured
Cracks and falls apart	Remove from pan too soon Too much shortening, leavening or sugar
Excessive shrinkage from sides of pan	Oven too hot or overbaking Overmixing

Convection Baking Recommendations

- As a general rule, when using recipes or prepared mixes developed for a conventional bake oven, set the oven temperature 25°F lower than the recipe recommended temperature. Times will be similar to or a few minutes less than recipe recommended times. The chart on page 29 compares times and temperatures of many baked foods. Use this as a reference.
- For better browning, large pans such as cookie sheets or rectangular baking pans should be placed *lengthwise, front to back, on the rack.* This centers the food in front of the convection fan for better air circulation which gives better overall browning.
- Cookie sheets should be without sides and made of shiny aluminum. The best size to use for cookie sheets is 15½" x 12".

Convection Baking of Frozen Convenience Foods



- *Preheating the oven is not necessary.*
- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Baking times will be similar. See chart below for some exceptions and examples.
- Center foods in the oven. If more than one food item is being baked or if foods are being cooked on multiple racks, stagger foods for proper air circulation.
- Most foods are cooked on rack position #3o.
- For multiple rack cooking, use racks #1, 3o and 4. However, pizzas should be placed on cookie sheets and baked on rack position #2o, 3 and 4.

Here are a few examples of times and temperatures:

Frozen Convenience Foods	Rack Position	Convection Oven Not Preheated		Conventional Bake Preheated	
		Minutes	Temp. °F	Minutes	Temp. °F
Chicken, fried	3o	35	375°	35-40	375°
Fish, batter fried	3	25	375°	25-30	375°
French fries	3	18	450°	16-20	450°
Pot Pies	3o	35-40	400°	35-40	400°
Pizza	3o	17-20	400°	15-17	425°

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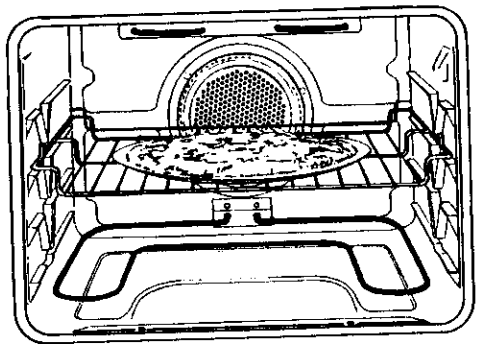

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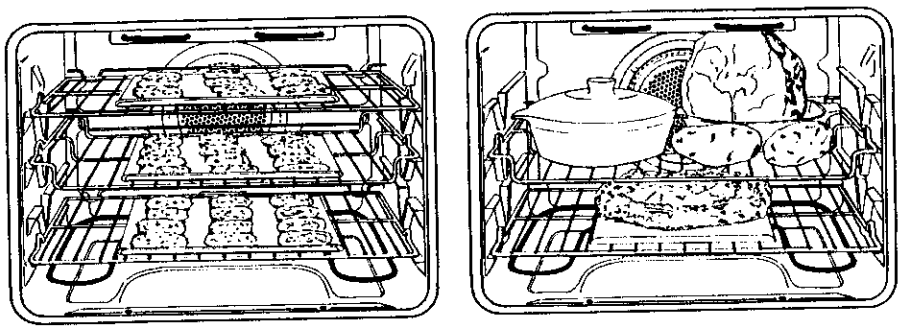
Convection Cooking on Multiple Racks



For best results, bake foods on one rack at a time as described in this manual. However, very good results can be obtained when baking quantities of foods on multiple racks. Quantity cooking provides both time and energy savings.

The convection oven is suggested for most multiple rack cooking, especially three rack cooking, because the circulating heated air results in more even browning. For two rack cooking, the conventional bake oven provides very good baking results especially when pans can be staggered, such as with layer cakes and fresh pies.

Many foods can be prepared on three racks at the same time. These are just a few examples: cookies, cupcakes, rolls, biscuits, muffins, pies, frozen convenience foods, pizzas, appetizers, and snack foods.

To obtain the best results in multiple rack cooking, follow these suggestions:

- Use temperature and times in this manual as a guide for best results.
- For two rack baking, rack positions #2o and 4 are best for most baked products but positions #2 and 4 also provide acceptable results.
- For three rack baking use positions #1, 3o and 4. One exception is pizza. (See p. 31.)
- Since foods on positions #1 and 4 will usually be done before foods on position #3o, additional cooking time will be needed for browning foods on the middle rack. An additional minute is needed for thin foods such as cookies. For foods such as biscuits, rolls, or muffins, allow 1 to 2 more minutes. Frozen pies and pizzas, which should be baked on a cookie sheet, need about 2 to 4 more minutes.
- Stagger small pans, such as layer cake pans, in the oven.
- Frozen pies in shiny aluminum pans should be placed on cookie sheets and baked on rack positions #1, 3o and 4.
- Cookie sheets should be placed *lengthwise, front to back,* in front of the fan for more even browning.
- Oven meals are recommended for energy conservation. Use rack positions #1 and 3o or #2o and 4.

Roasting

General Roasting Recommendations

- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered pan.
- For best results, a meat thermometer is the most accurate guide to degree of doneness. The tip of the thermometer should be located in the thickest part of a roast, not touching fat, bone, or gristle. For turkeys and large poultry products, insert the tip of the thermometer into the thickest part of the inner thigh.
- Place roast fat side up to allow self basting of meat during roasting.
- Since meats continue to cook after being removed from the oven, remove roast from oven when it reaches an internal temperature about 5 degrees below the temperature desired.
- For less loss of juices and easier carving, allow about 15 minutes "standing time" after removing meat from oven.
- For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.

Conventional Roasting Recommendations Using the Bake Pad

- If preferred, tender cuts of meat can be roasted in the conventional bake oven by following the general recommendations given above. However, meats will roast more quickly in the convection oven.
- Conventional bake is best for less tender cuts of meat that require a longer, moist heat method of cooking. Follow your recipe for times and temperatures for covered meats.
- Meats cooked in oven cooking bags, dutch ovens, or covered roasting pans are best cooked in the conventional bake oven.
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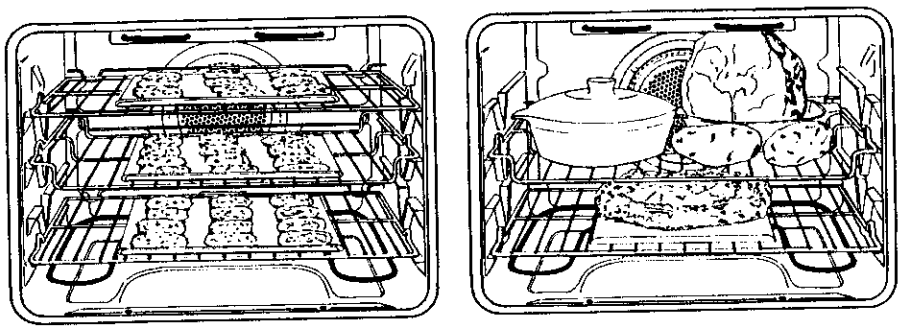

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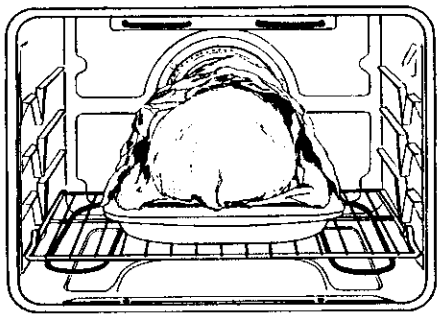
Roasting Chart

Chart time is based on thawed meats only.

Variety and Cut of Meat	Approx. Weight (pound)	Oven Temp. (not pre-) heated)°F	Internal Temp. of Meat-End of Roasting Time °F	Approx. Convect. Roasting Time (minutes per pound)	Approx. Conventional Roasting Time (minutes per pound)
BEEF					
Rib Roast	4 to 8	325°	140° (rare)	20-25	25-30
			160° (medium)	25-30	30-35
Rib Eye Roast	4 to 6	325°	140° (rare)	20-25	25-30
			160° (medium)	25-30	30-35
Tenderloin Roast	2 to 3	400°	140° (rare)	15-20	20-25
Eye of Round Roast	4 to 6	325°	140° (rare)	20-25	25-30
			160° (medium)	25-30	30-35
Top Loin Roast	3 to 6	325°	140° (rare)	20-25	25-30
			160° (medium)	25-35	30-35
Round Tip Roast	4 to 6	325°	140° (rare)	20-25	25-30
			160° (medium)	25-30	30-35
PORK					
Shoulder Blade Roast Boneless	4 to 6	325°	170°	30-40	35-45
Shoulder Blade Roast	4 to 6	325°	170°	25-35	30-40
Loin Roast, boneless	3 to 4	325°	170°	30-40	35-45
Ham, Half (Fully cooked)	5 to 7	325°	140°	20-30	25-35
Ham, Half (Cook before eating)	5 to 7	275°	160°	30-40	35-45
Arm Picnic Shoulder (fully cooked)	5 to 8	325°	140°	20-25	25-30
POULTRY					
Turkey, unstuffed	8 to 12	325°	180°-185°	15-17	20-22
Turkey, unstuffed	12 to 16	325°	180°-185°	13-15	18-20
Turkey, unstuffed	16 to 20	325°	180°-185°	11-13	16-18
Turkey, unstuffed	20 to 24	325°	180-185°	9-11	14-16
Turkey, Whole, Boneless	4 to 6	350°	170°-175°	25-35	30-40
Turkey, Breast	3 to 8	325°	180°	25-35	30-40
Chicken, Fryer	2½ to 3½	375°	185°	18-22	20-24
Chicken, Roaster	4 to 6	375°	185°	15-20	20-25
Capon, unstuffed	5 to 8	375°	180°-185°	15-20	20-25
Cornish Game Hen	1 to 1½	375°	180°-185°	35-45	45-55
Duck	4 to 6	350°	185°	15-20	20-25

Convection Roasting Recommendations



- Tender cuts of meat and poultry can be roasted to a rich golden brown in the convection oven. Follow general recommendations for roasting.
- Refer to convection meat roasting chart for recommended cooking temperature and time. The chart can serve as a guide to help plan meal serving time.
- Minutes per pound will vary according to the size, shape, quality, and initial temperature of meat as well as the electrical voltage in your area. Times are based on refrigerator cold meat.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Do not use a roasting pan with high sides; use pan provided with oven.
- Do not cover meat. Allow the circulating hot air to surround the meat and seal in the juices.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a "foil cap" over the breast area after desired brownness is reached to prevent over browning. (See above.)
- A stuffed turkey will require an extra 30 to 60 mintes depending on size. Stuffing should reach an internal temperature of 165°F.

Convection Roasting: Frozen to Finish

Meats (except poultry) may be roasted frozen to finish. Follow these guidelines for the most satisfactory results.

- Use temperatures for roasting fresh meats as recommended by most cookbooks. Generally, most meats are roasted at 325°F. For best results do not use temperatures below 300°F.
- Use times for roasting *fresh* meats given in your favorite cookbooks as approximate guides for roasting *frozen* meats. Roasting times will vary due to factors such as coldness of meat, size, quality, or cut. In general, roasting times for frozen to finish in the convection oven will be approximately the same as fresh to finish in a conventional bake oven.
- The guidelines given for roasting fresh meats in the convection oven also apply to roasting frozen meats.
- Insert meat thermometer midway during the cooking process.

Broiling

The broil element provides flexibility for broiling foods. We recommend you use the grill accessory for most of your broiling. There are some types of foods that do require use of the oven broil element. These include foods such as stuffed lobsters, meringue pies, or other foods which require top browning.

To Broil

1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position #4o (offset rack in position #4) is usually recommended unless otherwise stated.
2. Turn OVEN Knob to **Broil** setting.
3. Turn TEMP Knob to 550°F.
4. Place food on broiler pan provided with oven. After top broil element is red place food in oven. Preheating takes a few minutes, or until element glows a bright cherry red.
5. *Leave oven door open at broil stop position when broiling.*

Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- Do not cover broiler grid with foil since this prevents fat drippings from draining into the bottom of the pan.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.
- To prevent dry surface on fish or lean meats, brush melted butter on top.
- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.
- Cooking times given in the chart are to be used only as a guide.
- The oven has a variable broil feature which means that the broiling temperature can be varied by selecting a lower temperature setting on the TEMP knob. Using a lower temperature setting will cause the broil element to cycle on and off. This feature can be used for foods that need to cook more slowly or need less radiant heat. If foods are broiling too fast, the control can be set at a lower temperature to reduce the cooking speed rather than moving the broiler pan to a lower rack.

Note: A fan should come on during the **Broil** cycle. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for repair.

Broiling Chart

Chart time is based on a preheated broil element using 550°F.

Foods	Rack Position*	Approx. (Minutes/Side) 1st Side	2nd Side
BEEF			
Steak (1")	4o		
Medium		8	6
Well		11	8
Hamburgers (¾")	4o		
Medium		7	5
Well		9	7
PORK			
Bacon	4o	2	1 - 2
Chops (½")	4o	6	5
Chops (1")	3	10 - 11	9 - 10
Ham Steak	4o	3	2
Sausage Patties	4o	4	3
POULTRY			
Breast Halves (Bone-in)	3	9 - 10	7 - 10
SEAFOOD			
Fish Fillets, Buttered	4o	7 - 9	(no turning)
Fish Steaks, Buttered (1")	4o	7 - 9	(no turning)
MISCELLANEOUS			
Hot Dogs	4o	2	2
Toast	4o	1	1

* An "o" after a rack number implies that the offset rack should be used.

Note: This chart is a suggested guide. The times may vary with food being cooked.

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* An "o" after a rack number implies that the offset rack should be used.

Note: This chart is a suggested guide. The times may vary with food being cooked.

Oven Cleaning

How the Self Cleaning Process Works

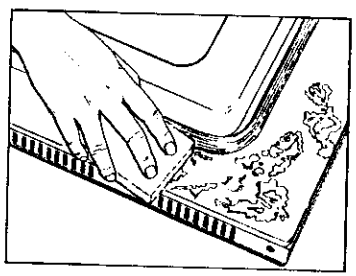
When the oven controls are set to **Clean**, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume normal amounts of smoke. The oven is vented through an opening under the air grille on the top of the range.

How to Prepare Oven Before Operating the Self-Cleaning Process

- Remove the broiler pan and grid and any other utensils from the oven. These utensils cannot withstand the high temperatures of the cleaning process.
- The oven racks can be cleaned in the oven. However, the oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. REMOVE RACKS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE. As a suggestion, do not leave the racks in the oven during each self-cleaning process if they do not need to be cleaned since they will discolor to a dull silver after one cleaning. Moderately soiled racks can be cleaned with a soapy S.O.S. pad or Scotch-Brite scour pad. Stubborn stains need to be removed in the self-cleaning process. Be sure to read special tips on page 43 if oven racks are cleaned during the self-cleaning process.
- Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:
  - center front of oven and door near opening in door gasket.
  - porcelain oven door liner (area outside the door gasket).
  - oven front frame.

  Note: DO NOT CLEAN serial plate located on the oven front.

  To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads. Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. *Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present.* DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.



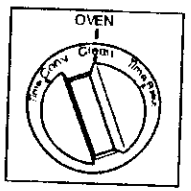
- DO NOT ATTEMPT TO CLEAN, RUB, OR APPLY WATER TO GASKET ON OVEN DOOR. The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.

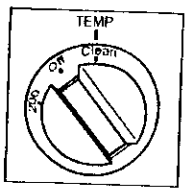
- Wipe up excess grease and food spillovers which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process. For ease of cleaning, the heating element can be lifted slightly.
- Although smoke or fire in the oven is a normal occurrence and there is no safety problem, there will be venting of excessive smoke and odor. Smoke and odor can be removed from the kitchen by turning on the ventilation system.

Auto Clean Feature

This model features AUTO CLEAN to simplify cleaning an average soiled oven. To use, merely set OVEN and TEMP knobs to **Clean**, lock door, and push **ENTER** button twice. The oven will clean for 2½ hours (plus cool-down time). For a heavily soiled oven or to start cleaning at a later time, refer to section below.

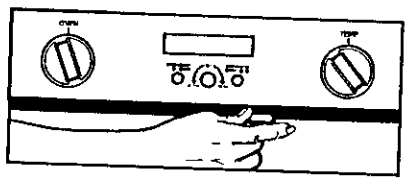
Steps to Follow for Self-Cleaning Process





To Set Oven

1. Turn OVEN Knob to **Clean**.
2. Turn TEMP Knob fully clockwise to **Clean** until it comes to a full stop. *The door cannot be locked if TEMP Knob is not in the **Clean** position.*
3. Close oven door (if opened).
4. To lock door, move door lock lever to the full right position.



5. Set clock controls to clean oven using one of the following procedures:

To set oven to start cleaning immediately:
An automatic program of 2½ hours is pre-set for an average soiled oven. For a heavily soiled oven, program can be extended up to 4 hours.

a. Push **ENTER** button to enter start time. The Indicator Words STOP TIME will appear in the Display and the time will be 2½ hours later than the time of day.

b. **For an average soiled oven:** Push **ENTER** button to enter stop time. The oven will beep and Indicator Word AUTO will appear and remain in the Display.

For a heavily soiled oven: Turn **SET** dial in clockwise direction to desired time (maximum 4 hour clean cycle). Push **ENTER** button to enter stop time. The oven will beep and the indicator word AUTO will appear and remain in the Display.

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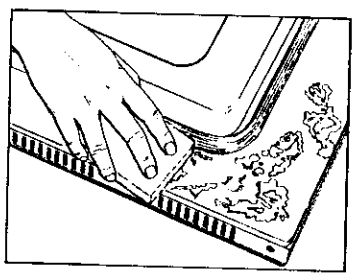

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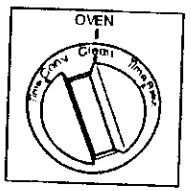

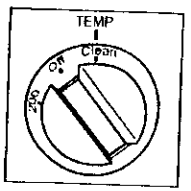

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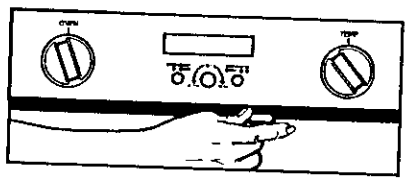

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a. Push **ENTER** button to enter start time. The Indicator Words STOP TIME will appear in the Display and the time will be 2½ hours later than the time of day.

b. **For an average soiled oven:** Push **ENTER** button to enter stop time. The oven will beep and Indicator Word AUTO will appear and remain in the Display.

For a heavily soiled oven: Turn **SET** dial in clockwise direction to desired time (maximum 4 hour clean cycle). Push **ENTER** button to enter stop time. The oven will beep and the indicator word AUTO will appear and remain in the Display.

To set oven to start cleaning at a later time:
An automatic program of 2½ hours is pre-set for an average soiled oven. For a heavily soiled oven, program can be extended up to 4 hours.

a. Turn **SET** dial to desired start time.

b. Push **ENTER** button to enter START TIME. The Indicator Words STOP TIME will appear in the Display and the time will be 2½ hours later than the start time.

c. **For an average soiled oven:** Push **ENTER** button to enter stop time. The oven will beep and the word AUTO will blink. When start time is reached, the oven will beep and the word AUTO will remain in the Display during the cleaning cycle.

For a heavily soiled oven: Turn **SET** dial in a clockwise direction to desired time (maximum 4 hours cleaning cycle). Push **ENTER** button to enter stop time. The oven will beep and the word AUTO will blink. When start time is reached, the oven will beep and the word AUTO will remain in the Display during the cleaning process.

6. The oven CLEAN indicator light will glow when all steps are completed properly, except when set for a delayed start. The light goes off when stop time is reached.
7. The cleaning process begins immediately unless the self-cleaning process has been set for a delayed start. When the oven temperature reaches 550°F, the LOCK indicator light will glow and the door cannot be opened until the temperature drops below 550°F. DO NOT TRY TO UNLOCK THE DOOR WHILE LOCK INDICATOR LIGHT IS ON. The normal cleaning process takes the time selected on the clock plus about 45 minutes for the oven to cool down before the LOCK indicator light goes out and the door can be opened.
8. At end of time set, oven will stop automatically and not beep.
9. After the LOCK indicator light goes out, move the door lever lock to the left. The oven door can now be opened.
10. Turn the OVEN and TEMP knobs from **Clean** to **Off** *after the door is unlocked.*

Important: IF THE TEMP KNOB IS TURNED TO **OFF** BEFORE THE DOOR IS UNLOCKED, *THE DOOR WILL NOT OPEN.* Forcing the lock will damage the lock mechanism. Return TEMP Knob to **Clean**, unlock the door, then turn TEMP Knob **Off**.

NOTE: A fan comes on whenever the OVEN Knob is set on **Clean**. Therefore, the fan will continue to operate at the end of the cleaning process until the OVEN Knob is turned **Off**. The fan will also start as soon as the controls are set for a delayed start of the self-cleaning process.

To check START TIME *before* cleaning begins

Hold in **START TIME** button until the words START TIME appear in the Display. The start time will be displayed briefly, then the Display will return to time of day.

To change START TIME *before* cleaning begins

1. Hold in **START TIME** button until the words START TIME appear in the Display Window.
2. Turn **SET** dial to time desired.
3. Push **ENTER** button to enter new start time.

   The Indicator Words STOP TIME and a new stop time will appear in the Display. The new stop time will be 2½ hours later than the new start time.

   For a heavily soiled oven, the stop time will need to be changed by turning the **SET** dial.

4. Push **ENTER** button to enter new stop time.

To check STOP TIME

Hold in **STOP TIME** button until the words STOP TIME appear in the Display. The stop time will be displayed briefly, then the Display will return to on-going program.

To change STOP TIME *before* cleaning begins

1. Hold in **STOP TIME** button until words STOP TIME appear in the Display.
2. Turn **SET** dial to desired STOP TIME.
3. Push **ENTER** button to enter new stop time.

Note: If more than 7 seconds elapse between holding in **START TIME** button or **STOP TIME** button and turning the **SET** dial, the Display will automatically return to on-going program.

Note: If more than 1 minute elapses between turning **SET** dial to a new time and entering new START TIME *and* STOP TIME, the entire program will be cancelled and the Display will return to time of day clock.

To stop cleaning process before LOCK indicator light comes on

1. Move the door lever lock to the left.
2. Turn OVEN and TEMP knobs from **Clean** to **Off**.
3. Push **CANCEL** button twice.

To stop cleaning process after LOCK indicator light comes on

1. Push **CANCEL** button twice.
2. Leave the TEMP and OVEN knobs in the **Clean** position.
3. Allow oven to cool until the LOCK indicator light goes out. This may take up to 45 minutes, depending on how long the oven has been on.
4. After LOCK indicator light goes off, move the door lock lever to the left.
5. Turn OVEN and TEMP knobs from **Clean** to **Off**.

NOTE: When OVEN Knob is turned to **Clean**, a fan comes on. If this fan is not operating, the oven will go through the self-cleaning process at a reduced oven temperature and the oven will not clean effectively. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for service.

To set oven to start cleaning at a later time:
An automatic program of 2½ hours is pre-set for an average soiled oven. For a heavily soiled oven, program can be extended up to 4 hours.

a. Turn **SET** dial to desired start time.

b. Push **ENTER** button to enter START TIME. The Indicator Words STOP TIME will appear in the Display and the time will be 2½ hours later than the start time.

c. **For an average soiled oven:** Push **ENTER** button to enter stop time. The oven will beep and the word AUTO will blink. When start time is reached, the oven will beep and the word AUTO will remain in the Display during the cleaning cycle.

For a heavily soiled oven: Turn **SET** dial in a clockwise direction to desired time (maximum 4 hours cleaning cycle). Push **ENTER** button to enter stop time. The oven will beep and the word AUTO will blink. When start time is reached, the oven will beep and the word AUTO will remain in the Display during the cleaning process.

6. The oven CLEAN indicator light will glow when all steps are completed properly, except when set for a delayed start. The light goes off when stop time is reached.
7. The cleaning process begins immediately unless the self-cleaning process has been set for a delayed start. When the oven temperature reaches 550°F, the LOCK indicator light will glow and the door cannot be opened until the temperature drops below 550°F. DO NOT TRY TO UNLOCK THE DOOR WHILE LOCK INDICATOR LIGHT IS ON. The normal cleaning process takes the time selected on the clock plus about 45 minutes for the oven to cool down before the LOCK indicator light goes out and the door can be opened.
8. At end of time set, oven will stop automatically and not beep.
9. After the LOCK indicator light goes out, move the door lever lock to the left. The oven door can now be opened.
10. Turn the OVEN and TEMP knobs from **Clean** to **Off** *after the door is unlocked.*

Important: IF THE TEMP KNOB IS TURNED TO **OFF** BEFORE THE DOOR IS UNLOCKED, *THE DOOR WILL NOT OPEN.* Forcing the lock will damage the lock mechanism. Return TEMP Knob to **Clean**, unlock the door, then turn TEMP Knob **Off**.

NOTE: A fan comes on whenever the OVEN Knob is set on **Clean**. Therefore, the fan will continue to operate at the end of the cleaning process until the OVEN Knob is turned **Off**. The fan will also start as soon as the controls are set for a delayed start of the self-cleaning process.

To check START TIME *before* cleaning begins

Hold in **START TIME** button until the words START TIME appear in the Display. The start time will be displayed briefly, then the Display will return to time of day.

To change START TIME *before* cleaning begins

1. Hold in **START TIME** button until the words START TIME appear in the Display Window.
2. Turn **SET** dial to time desired.
3. Push **ENTER** button to enter new start time.

   The Indicator Words STOP TIME and a new stop time will appear in the Display. The new stop time will be 2½ hours later than the new start time.

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4. Push **ENTER** button to enter new stop time.

To check STOP TIME

Hold in **STOP TIME** button until the words STOP TIME appear in the Display. The stop time will be displayed briefly, then the Display will return to on-going program.

To change STOP TIME *before* cleaning begins

1. Hold in **STOP TIME** button until words STOP TIME appear in the Display.
2. Turn **SET** dial to desired STOP TIME.
3. Push **ENTER** button to enter new stop time.

Note: If more than 7 seconds elapse between holding in **START TIME** button or **STOP TIME** button and turning the **SET** dial, the Display will automatically return to on-going program.

Note: If more than 1 minute elapses between turning **SET** dial to a new time and entering new START TIME *and* STOP TIME, the entire program will be cancelled and the Display will return to time of day clock.

To stop cleaning process before LOCK indicator light comes on

1. Move the door lever lock to the left.
2. Turn OVEN and TEMP knobs from **Clean** to **Off**.
3. Push **CANCEL** button twice.

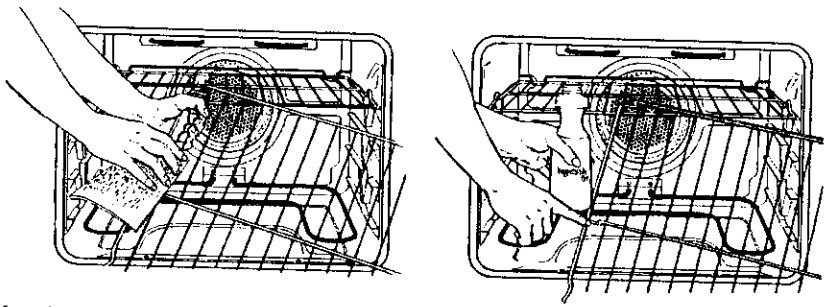
To stop cleaning process after LOCK indicator light comes on

1. Push **CANCEL** button twice.
2. Leave the TEMP and OVEN knobs in the **Clean** position.
3. Allow oven to cool until the LOCK indicator light goes out. This may take up to 45 minutes, depending on how long the oven has been on.
4. After LOCK indicator light goes off, move the door lock lever to the left.
5. Turn OVEN and TEMP knobs from **Clean** to **Off**.

NOTE: When OVEN Knob is turned to **Clean**, a fan comes on. If this fan is not operating, the oven will go through the self-cleaning process at a reduced oven temperature and the oven will not clean effectively. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for service.

More Information on the Self-Cleaning Process

- A slight odor may be detected, and if an oven is heavily soiled, some smoke may be visible. Some smoke and odor during the cleaning process is a normal occurrence. Since the oven vent is located under the air grille, vapors, moisture, etc. may be seen coming from this area. If the odor is strong or objectionable, turn on the ventilation system to exhaust odors outdoors.
- During the cleaning process, do not be alarmed if an occasional flame is visible through the oven window. This is caused by excessive food soil that was not removed before the oven was set to clean.
- SINCE THE DOOR AND WINDOW OF THE OVEN AND OVEN VENT WILL GET WARM DURING THE SELF-CLEANING PROCESS, AVOID CONTACT.
- Some types of soil may disintegrate but leave a light film or heavier deposit of ash. The amount of ash depends on the amount of soil which was in the oven. After oven has cooled, this ash may be removed with a damp sponge. If other dark deposits remain after wiping with a sponge, the time set for the length of cleaning was not enough. Increase the cleaning time for future cleanings or clean more frequently. The normal cleaning time is 2½ hours. A maximum of 4 hours may be selected if necessary.



- If racks have been left in oven during the cleaning process, they should be treated as follows. After the cleaning process is completed and the oven has cooled, buff the underside of rack edges with Scotch-Brite scour pad or rub *lightly* the underside of rack edges with a coating of vegetable oil. Use a light application of oil so it does not soil the oven. This will make the cleaned racks slide more easily.
- To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.
- It is better to clean the oven regularly rather than wait until there is a heavy build-up of soil in the oven.
- During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.
- *Any attempt to force the self-clean door lock lever to lock or unlock without electric power applied to the door or with the TEMP Knob in any position other than* ***Clean*** *may result in damage to the door locking mechanism.*
- DO NOT USE COMMERCIAL OVEN CLEANERS IN OR AROUND THE SELF-CLEANING OVEN AREA.
- DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.

Caring For Your Range

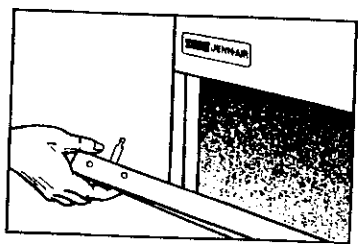
How To Remove Range For Cleaning or Servicing

When necessary, follow these procedures to remove appliance for cleaning or servicing:

1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance.
3. Disconnect blower system.
4. Disconnect gas supply tubing to appliance.
5. Remove screws that secure appliance to cabinet or floor. Remove appliance from cabinet.
6. Reverse procedures to reinstall.
7. Test all joints for gas leaks with soap and water solution. NEVER USE A MATCH OR OTHER FLAME TO LOCATE A GAS LEAK.

Access Panel

The access panel is easily removed to clean under the range if necessary. To remove panel, pull panel down and lift off pivot points. To replace panel, slide panel over pivot points; lift up and insert prongs into holes in the range.



To avoid the possibility of accidentally disconnecting any part of the ventilation system, do not use the area behind the access panel for storage.

More Information on the Self-Cleaning Process

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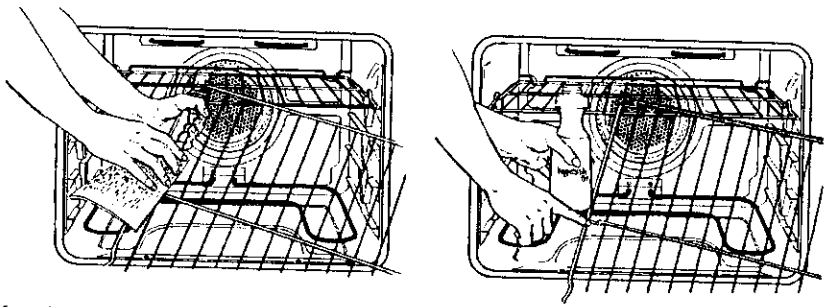

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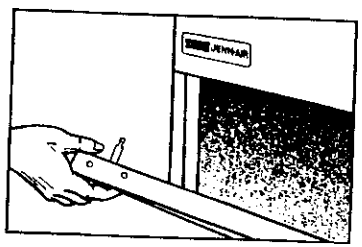


To avoid the possibility of accidentally disconnecting any part of the ventilation system, do not use the area behind the access panel for storage.

Cleaning Other Parts of Your Range

Control Knobs

The knobs on the control panel can be removed with the controls in the **Off** position. Pull each knob straight from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleansers or materials. To replace each knob, match flat part of knob opening with the flat of the shaft, *returning in* ***Off*** *position.* **Important:** Never use a metal blade to pry knob off.

Control Panel and Door

Use mild cleansers, such as soapy water, glass cleaners or mild liquid sprays, such as 409. Wipe with sponge, damp cloth or paper towel. *Do not scrub with S.O.S pads or Scotch Brite pads or abrasive cleansers.*

Clock Control Surface

Wipe with paper towels dampened with soapy water or glass cleaner. *Do not scrub with S.O.S pads or abrasive cleansers.*

Igniters

- It is important to keep igniter port openings on burners clear and free of obstructions to avoid ignition failure and possible gas buildup. If the port openings are blocked, use a toothpick to remove food particles.
- The igniter cap and stem can be cleaned with warm soapy water and a plastic scrubber. The wire electrode inside the cap can be cleaned with a small brush. Rinse and dry.

Surface Burner Assembly

The surface burner assembly can be cleaned with mild detergents and a plastic scrubber, or washed in the dishwasher. To prevent scratching the burner heads, do not use abrasive cleansers or scrubbing pads. Do *NOT* clean in a self-clean oven.

Note: Check to be sure all ports are open. To open clogged ports, insert a toothpick directly into each port.

Although the burner grate is durable, it will gradually lose its shine and/or discolor, regardless of the care you take of it. This is due to its exposure to the high temperature of the gas flames.

To preserve the porcelain enamel finish as long as possible, have a pan on the grate before you turn on the burner, and lower the flame when food reaches the desired cooking temperature.

Stainless Steel Areas

- To clean light soil, wipe with soapy cloth or nonabrasive cleanser, such as Soft Scrub. Rinse, buff with soft cloth; polish with glass cleaner if necessary.

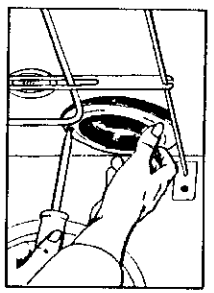
- To clean moderate soil or discoloration of the surface (excessive heat will cause a golden discoloration), clean with Zud, Bar Keepers Friend, or Luneta (Jenn-Air Model A912, Part No. 712191). With a sponge or cloth, rub cleanser with the grain to avoid streaking the surface. Rinse well, buff dry; polish with a glass cleaner if necessary to remove cleanser residue and smudge marks.

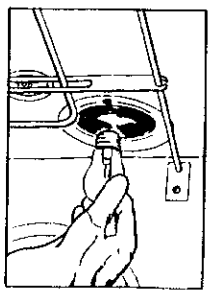
- Heavy soil, such as burned on food soil, can be removed by first cleaning as per the instructions for moderate soil. Stubborn stains can be removed with a damp Scotch-Brite scour-pad; rub evenly with the grain to avoid streaking the surface. Rinse well, buff with dry cloth; polish with glass cleaner if necessary to remove cleanser residue and smudge marks. Scotch-Brite is also useful in buffing and removing minor scratches.

Oven Light Bulb

Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel and* at the electric receptacle. Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.

To replace light bulb





1. Carefully remove the glass light lens and lens retainer by removing the two screws in the light lens retainer using a phillips screwdriver. **Note:** The light lens is separate from the light lens retainer. The two pieces will drop down into your hands at the same time. **Do NOT remove the remaining two screws.**
2. To obtain firm grasp on bulb, wear protective rubber gloves. Remove by turning bulb to the left. Do not touch a hot oven light bulb with a damp cloth as bulb will break. **Note:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Jenn-Air Service Contractor for service.
3. Replace bulb with a *40 watt oven-rated appliance bulb.* Bulb with brass base is recommended to prevent fusing of bulb into socket.
4. Place light lens inside of light lens retainer. Holding the light lens and lens retainer in place, insert the two screws into the light lens retainer and tighten.

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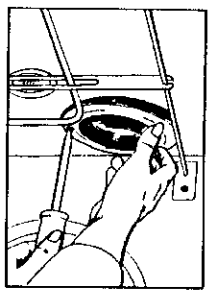

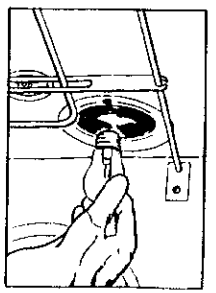

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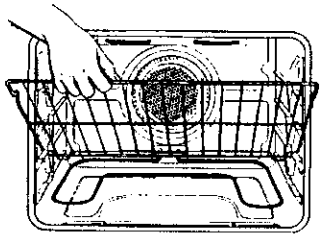
Oven Racks

To remove, pull forward to the "stop" position; lift up on the front of the rack and pull out.



Adjust Oven Temperature

The oven TEMP Knob can be adjusted if the oven temperature is too low or too high and the length of time to cook ALL foods is too long or too short. Do NOT adjust the TEMP Knob if only one or two items are not baking properly.

To adjust the TEMP knob:
Turn the oven TEMP Knob to **Off**. Remove the knob and *turn it to the underneath side.* Hold it so that the triangle is at the top. (See Fig. 1) Loosen the two screws slightly. Holding the skirt in place, *move the top screw by rotating the knob one notch,* as noted by one click, in direction necessary. If notch indentation is not apparent, tighten screws until clicking is heard. There are five notches in each direction. *One notch equals approximately 10°F.*

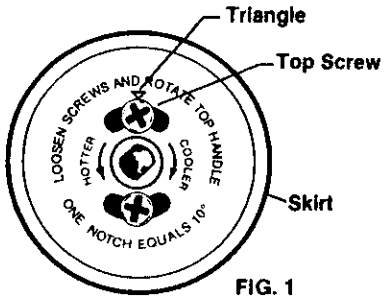


FIG. 1

Example: If the oven temperature is too cool and ALL foods are requiring a longer time period to cook, the *knob should be rotated to move the top screw toward the word "HOTTER". (See Fig. 2)*

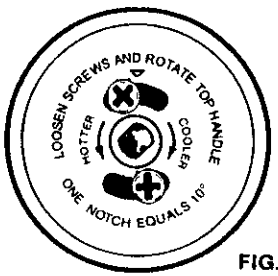


FIG. 2

Tighten the screws while tightly holding knob to skirt. To replace knob, match flat part of knob opening with spring on the shaft, returning to **Off** position.

Important: The oven TEMP Knob should be adjusted one notch and then the oven should be tested. (We recommend baking 2-9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high, repeat the procedure described above.

If the knob is rotated too far or in the wrong direction, rotate the knob in the opposite direction until the center of the screw is directly under the triangle, which is the starting point. Initiate the procedure again until the desired temperature is reached.

Ducting Information

Jenn-Air's ventilation system is designed to capture both cooking fumes and smoke from any place on the grill surface. If the system does not, these are some ducting installation situations to check:

- 6" diameter round or 3¼" x 10" rectangular ducting should be used for duct lengths 10'-60'. 5" diameter round ducting MUST be used if the duct length is 10' or less.
- No more than three 90° elbows should be used. Distance between elbows should be at least 18".
- Recommended Jenn-Air wall cap should be used. Make sure damper moves freely when ventilation system is operating.
- There should be a minimum clearance of 6" for cooktop installed near a side wall.

If there is not an obvious improper installation, there may be a concealed problem such as a pinched joint, obstruction in the pipe, etc. Installation is the responsibility of the installer and questions should be addressed first by the installer. The installer should very carefully check the ducting installation instructions.

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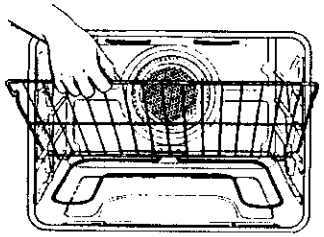

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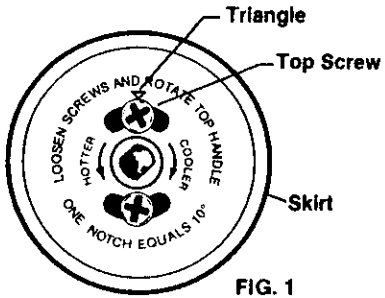

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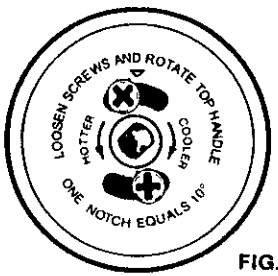

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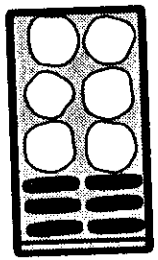
Accessories

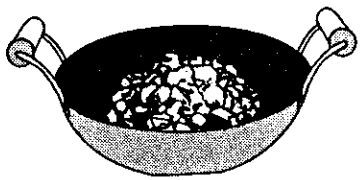
Griddle - Model AG302

Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at the same time.



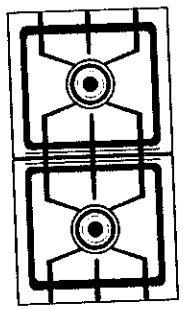
Wok - Model AO142

Ideal for stir-frying, steaming, braising, and stewing. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles and cooking tips.



Surface Burner Module - Model AG202

Includes surface burner assembly, aeration tray, and two black cast iron surface burner grates.



Grill Cover - Model AG341

Attractive grill cover protects grill when not in use. Black textured steel with molded handles.

NOTE: Only these accessories are approved for use with your gas grill-range. DO NOT use Jenn-Air electric grill-range accessories on your gas grill-range.

Before You Call For Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual may prevent an unneeded service call.

If nothing on the range operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if range is properly connected to electric circuit in house.

If ventilation fan does not operate but everything else on the range does:

- check behind lower access panel if power cord to blower assembly has been disconnected.

If grill or surface burner fails to light:

- check to be sure unit is properly connected to power supply.
- check for a blown circuit fuse or a tripped main circuit braker.
- check to be sure burner ports or ignition ports are not clogged.
- check to be sure regulator is set for the correct fuel. (See installation instructions.)
- check to be sure inlet pressure is adequate. (Call gas company.)
- clean igniter. (See p. 44.)

If the flame is uneven:

- burner ports may be clogged.
- flame setting may need to be adjusted. (See pp. 10-11.)

If grill or surface burner flame lifts off the ports:

- shutter on the mixer tube needs to be closed until flames settle on the burner ports. (See p. 10.)

If grill or surface burner flame is yellow in color:

- shutter on the mixer tube needs to be opened until yellow disappears. (See p. 10.)

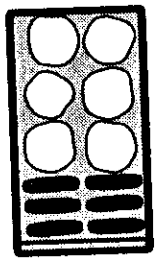
If ventilation system is not capturing smoke efficiently:

- check on cross ventilation in room or make up air.
- excessive amount of smoke is being created; check instructions for grilling, trimming meats. (See p. 18.)
- outside wall cap may be trapped shut.
- range may be improperly installed; check ducting information. (See p. 47.)
- air filter may be improperly installed. (See p. 13.)

Accessories

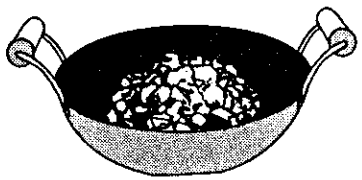
Griddle - Model AG302

Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at the same time.



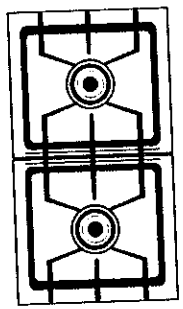
Wok - Model AO142

Ideal for stir-frying, steaming, braising, and stewing. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles and cooking tips.



Surface Burner Module - Model AG202

Includes surface burner assembly, aeration tray, and two black cast iron surface burner grates.



Grill Cover - Model AG341

Attractive grill cover protects grill when not in use. Black textured steel with molded handles.

NOTE: Only these accessories are approved for use with your gas grill-range. DO NOT use Jenn-Air electric grill-range accessories on your gas grill-range.

Before You Call For Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual may prevent an unneeded service call.

If nothing on the range operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if range is properly connected to electric circuit in house.

If ventilation fan does not operate but everything else on the range does:

- check behind lower access panel if power cord to blower assembly has been disconnected.

If grill or surface burner fails to light:

- check to be sure unit is properly connected to power supply.
- check for a blown circuit fuse or a tripped main circuit braker.
- check to be sure burner ports or ignition ports are not clogged.
- check to be sure regulator is set for the correct fuel. (See installation instructions.)
- check to be sure inlet pressure is adequate. (Call gas company.)
- clean igniter. (See p. 44.)

If the flame is uneven:

- burner ports may be clogged.
- flame setting may need to be adjusted. (See pp. 10-11.)

If grill or surface burner flame lifts off the ports:

- shutter on the mixer tube needs to be closed until flames settle on the burner ports. (See p. 10.)

If grill or surface burner flame is yellow in color:

- shutter on the mixer tube needs to be opened until yellow disappears. (See p. 10.)

If ventilation system is not capturing smoke efficiently:

- check on cross ventilation in room or make up air.
- excessive amount of smoke is being created; check instructions for grilling, trimming meats. (See p. 18.)
- outside wall cap may be trapped shut.
- range may be improperly installed; check ducting information. (See p. 47.)
- air filter may be improperly installed. (See p. 13.)

If oven does not heat:

- the OVEN and/or TEMP knobs may be set incorrectly.
- clock controls may be set for delayed start of oven.

If the oven light does not work:

- the light bulb is loose or defective.
- oven light does not work during self-cleaning process.

If oven will not go through self-cleaning process:

- controls may be improperly set.
- door may not be locked.
- check the clock controlled settings and the current time of day on the clock.

If oven did not clean properly:

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.
- one or several controls may have been turned from clean to another position after self-cleaning process started.

If oven door will not unlock:

- oven may not have cooled to safe temperature after self-cleaning process.
- TEMP Knob may have been switched from **Clean** position.
- electric current coming into the oven may be off.

If foods do not broil properly:

- the OVEN and/or TEMP knobs may not be set properly.
- check rack position.
- voltage into house may be low.

If baked food is burned or too brown on top:

- the OVEN Knob may be in the **Broil** position.
- food may be positioned incorrectly in oven.
- oven not preheated properly.

If foods bake unevenly:

- the range may be installed improperly.
- check the oven rack with a level.
- stagger pans, do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

If oven baking results are less than expected:

- the pans being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.
- oven vent may have been blocked or covered.

If baking results differ from previous oven:

- oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting. (See p. 46.)

If You Need Service:

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.

- If the dealer or service company cannot resolve the problem, write to Jenn-Air Customer Assistance, c/o Maytag Customer Serivce, P. O. Box 2370, Cleveland, TN 37320-2370, 1-800-688-1100.

- use and care manuals, service manuals, and parts catalogs are available from Jenn-Air Customer Assistance, c/o Maytag Customer Service.

All specifications subject to change by manufacturer without notice.